



The Wine Explorer

by Scott Reiner



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Rum Drinks for the Summer »

BY SCOTT REINER

You have [already read](#) about my love for Brugal Rum. I spend a lot of time in the Dominican Republic, where you can get real Coke, so I drink a lot of rum and cokes... Recently, I was asked to judge a Brugal drink contest at The Flatiron Lounge, and I wanted to share with you my favorite drinks from the competition.

First we have the Lady Love from Leo Robitschek of [11 Madison Park](#). I will say upfront that I am a huge fan of everything they do at 11 Mad, including the cocktails. This in no way swayed my preference for this drink. It is simply delicious, and, importantly for making at home, incredibly easy!

Lady Love

Recipe:

- 1 1/2 oz dark rum
- 3/4 oz home made grenadine (pommagranite hibiscus reduction)
- 1 oz lemon juice
- 1/2 oz yellow chartreuse
- 1 egg white

Directions: Combine all ingredients and dry shake for 30 secs. Add ice and shake for an additional 30 secs. Strain into a cocktail glass. Spritz the top with decenter bitters.

Glassware: Cocktail glass

Garnish: none

Next, my favorite drink of the afternoon. Lynnette Marrero tends bar at [Rye House](#) in the Flatiron district, a bar to which I have never been, but she has made me two drinks that I have loved, so I really have to get off my a** and get there. The Mi Amor is also wonderfully easy to make, and it also has an ingredient I was unaware of, [Combiar Roi Rene Rouge](#). It is a cherry-flavored liqueur that I thought was interesting because it was not overly sweet, nor did it have the cloying viscosity associated with so many similar liqueurs.

Mi Amour

Recipe:

- 1 1/2 oz anejo rum
- 1/2 oz Combiar Roi Rene Rouge