

# Everything is Better With RUM



A cookbook dedicated to all things rum

RumReviews.com is the creation of two friends as a way for us to express our love for the drink of the Gods, rum. We are neither professionals nor in any way affiliated with the industry. We are just a couple of extremely sexy guys with a love of drinking, and rum.

Our goal is to try every rum we can get our hands on, and then share our extremely fascinating and incoherent opinions with you: the rum lover.

As a result of our ever evolving love of rum, we have developed recipes for both food and drink, and hope that you share in our enjoyment of these fine dishes.



# ***Brinley Mango Rum Caribbean Jerk Chicken Wings***

## *Description:*

What's better than a load of chicken wings? A load of Mango Rum Caribbean Jerk Chicken Wings, that's what! These are spicy with a sweet undertone, and have passed the muster of some of the biggest wing lovers around.

## *Ingredients:*

40 fresh chicken wings  
1 red onion  
1 habanero pepper (no seeds/stem)  
1/3 cup green onion tops  
6 cloves fresh garlic  
2/3 cup mango rum  
3 tbsp olive oil  
6 tsp brown sugar  
1 1/2 tsp dried thyme  
1 tsp ground allspice  
1 tsp ground pepper



1 tsp salt  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg

## *Cooking Instructions:*

Combine all ingredients (except wings and small amount of green onion) into a food processor (pre-chop as needed), and process mixture until combined and fine. Set aside to rest.

Preheat cooking oil to 400deg, and preheat baking oven to 350deg.

Deep fry wings in oil for 10 minutes, adjusting the temperature to 350deg after the initial oil cooling.

Remove wings, drain, and toss wings in bowl with sauce to thoroughly coat.

Once coated, spread wings evenly onto baking sheet, be sure to spoon mixture from sheet onto wings, and bake for 15 minutes.

Remove from oven, being sure to get all the sauce spooned over the wings when plating.

Garnish with remaining green onions.

*Rums used:* Brinley Gold Mango Rum

# ***Tropical Rumtini***

## *Description:*

A sweet, fruity, easy to drink concoction that's certain to keep you wanting more. Served straight up or as a shot/shooter. Double the recipe and share with your friends!

## *Ingredients:*

1/2 oz Spiced Rum  
1/2 oz Mango Rum  
1/2 oz Coconut Rum  
1/2 oz Pineapple Rum  
1/2 oz Peach Schnapps  
1/2 oz Triple Sec  
1/4 oz Banana Liquor  
1/4 oz Amoretto  
1/4 oz Passoa  
1/4 oz Hpnotiq  
1/4 oz Chamborde  
1 oz Mountain Dew  
2 oz Pineapple Juice



## *Instructions:*

Prechill martini glass with crushed ice and water. Combine all ingredients into a shaker with crushed ice. Shake vigorously for 10 seconds. Empty martini glass and strain into it.

*Rums used:* Sailor Jerry Spiced Rum, Brinley Gold Mango Rum, Beachcomber Coconut rum, Ron Vicaro Pineapple Rum



Adrian Sullivan

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recipes  
all with  
rum!**

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