

Torched Tiki Cocktail

The end of prohibition ushered in the rise of tiki culture in America. The fruity, boozy drinks came from the mind of one man, Don the Beachcomber, who traveled the world and discovered the nuanced rums of the tropical islands. His eponymous bar in Hollywood poured then-unusual drinks like Mai Tais and Zombies for a well-heeled crowd, and eventually tiki drinks made their way across the country. Here we pay tribute in our own way to this creative soul. Paper umbrella and Hawaiian shirts are optional, but highly encouraged. It's how it's done.

Ingredients

garnish

2 ounces good-quality white rum, preferably Cuban or Puerto Rican
2 quartered orange wedges
2 wedges fresh pineapple
Superfine sugar, for sprinkling
2 (1-inch) wedges mortadella

cocktail

2 ounces good-quality dark rum, preferably Jamaican
6 ounces pineapple juice
2 ounces fresh orange juice
2 ounces allspice dram
Crushed ice (done in blender on crush ice setting)

special equipment

cocktail skewers, hand torch

Directions

for the garnish

Soak the orange and pineapple wedges in the white rum for 2 minutes. Remove the fruit and reserve the rum for the cocktail.

Sprinkle the fruit wedges with sugar and toss with a fork to coat. Spear a piece of mortadella, orange and pineapple wedges on each of two cocktail skewers. Use a torch, broiler or grill to caramelize the skewers, if desired.

for the cocktails

Pour half of the reserved white rum, the dark rum, juices and dram into a tiki glass and stir. Add crushed ice to nearly fill. Repeat with the rest of the ingredients in a second tiki glass.

Serve with a skewer garnish.

total time: 10 minutes
active prep: 10 minutes
serves: 2
difficulty: *easy*