

Jet Pilot

By Don

Jane and I spent a couple of days (afternoons and nights actually) checking out the tiki bar scene in the San Francisco bay area on our way back from Hawaii. There are some great bars crafting world-class cocktails such as Smuggler's Cove, Forbidden Island, the Tonga Room & Hurricane Bar, Trader Vic's, and several others. The Bamboo Hut even has a talking stone face on the wall. We have...Brad!

We sampled cocktails from very talented tiki mixologists, true artists of the craft. The best part was every bar had its version of each cocktail. While they stayed true to the theme, slight variations produced wonderful results. Below is our version of the 1950s Jet Pilot.



Ingredients:

- 1 oz Gosling's Black Seal Rum
- 3/4 oz Appleton Estate Signature Rum
- 3/4 oz 151proof Lemon Hart Demerara
- 1/2 oz Grapefruit Juice
- 1/2 oz Lime Juice
- 1/2 oz Cinnamon Syrup
- 1/2 oz Falernum (we use John D Taylor Velvet Falernum Liqueur at the bar)
- 1 Dash of Angostura Bitters (7~9 drops)
- 1 Dash Absinthe or Herbsaint (7~9 drops, we use Herbsaint at the bar)
- Cherry (garnish) Use a good quality cherry such as Luxardo, the gold standard for maraschino cocktail cherries.

Note: a "dash" of bitters is 7~9 drops or between 1/5th of a teaspoon per dash

Preparation:

- Add ingredients into a shaker with 10 ounces of crushed ice and 6 iced cubes.
- Shake until well-chilled.
- Pour/strain into a Double Old-fashioned or Hurricane glass over crushed ice. Top with crushed ice if needed.
- Garnish: Cherry