

Pusser's Painkiller

By Don

The Painkiller recipe had its start in the 1970s at the six-seat Soggy Dollar Bar. The bar sits on a long stretch of white sand beach at White Bay on the island of Jost Van Dyke in the British Virgin Islands. Unlike our bar that sits across the street from a beach, the Soggy Dollar Bar is literally on the beach, man! Use the Google and check it out.

Now, at home, I have substituted Dark Rum to make a Painkiller with mixed results (bar humor). You have to use Pusser's Rum, man. It's not a Painkiller to me if you substitute the rum. Just isn't!

I digress... back to cocktailing

Ingredients:

- 5 oz Orange/Pineapple Juice (or 3 oz pineapple and 2 oz orange)
- 1 oz Cream of Coconut (Coco Lopez is the best choice)
- Pusser's Navy Rum (see below for a #2...#3...#4)
- Nutmeg (ground)

Preparation: First – you must use **Pusser's Navy Rum** to make this cocktail correctly. Yes, "Pusser" sounds less than appetizing but fear not, it's just British Royal Navy slang for a purser, a ship's supply officer, now called a Logistics Officer. The purser (pusser) was the one that issued the tot of rum to the sailors. Today, Pusser's Navy Rum is made from the original Royal Navy recipe, using a blend of five West Indies rums.

Vigorously shake all ingredients (**except the nutmeg**) in a cocktail shaker for 30 to 40 seconds with ice cubes and strain into a rocks glass. Add fresh ice cubes if desired.

Dust with fresh nutmeg. Garnish with a slice of orange.

Note: This is a "sip from the glass" drink so the nutmeg aroma is fully appreciated. No straw!

How Strong: You have a choice of numbers 2, 3 or 4, which designate the number of ounces of Pusser's Rum in the cocktail.

Painkiller #2 – 2 oz Pusser's Rum (This is the robust standard served at the bar)

Painkiller #3 – 3 oz Pusser's Rum (A bit more authority than the #2)

Painkiller #4 – 4 oz Pusser's Rum (Remember Bar Rule #7)

Bar Rules

7. You CAN have too much of a good thing so don't drive drunk. Uber yourself home!

