

## **Ingredients**

1 1/2 oz. aged rum (Social uses Zaya)  
1 oz. Drambuie 15 yr  
1/4 oz. scotch (Social uses Laphroaig 10 yr Cask Strength)  
1/4 oz. cinnamon syrup  
1 orange peel

**Tools:** mixing glass, bar spoon, strainer

**Glass:** cocktail or coupe

## **Preparation**

Combine all ingredients in mixing glass with ice and stir to chill. Strain into chilled glass and flame an orange peel over the surface and discard.

## **Cinnamon-Demerara Syrup**

Combine equal parts Demerara sugar and water and place over medium heat. Add 2-3 cinnamon stick per quart of water used. Stir for about 30 minutes. Remove from heat, cool, strain into a bottle and refrigerate for up to 2 weeks.

TGO's notes: I didn't flame the orange peel. I didn't make my own syrup. Regardless it came out tasty and delicious.

The Drambuie and Demerara Syrup should be refrigerated after you open them. After 6 months they will start to decay. That's your incentive to drink more.

## **Sourcing the Ingredients**

### **Zaya Gran Reserva Aged Rum.**

<https://zayarum.com/rum/zaya-gran-reserva/>

### **Drambuie 15 year Whisky Liqueur.**

<https://www.drambuie.com>

I found **Drambuie The Isle of Skye Scotch Whisky Liqueur** - 40% alcohol.

### **Laphroaig (pronounce “La-Froyg”) 10 Year Old Cask Strength - Islay Single Malt Scotch Whisky - 57.9% alcohol**

<https://www.laphroaig.com/whiskies/10-year-old-cask-strength-batch-13>

I didn't find the Cask Strength locally. I didn't look that hard. Instead I used this one.

### **10 Year Old - Islay Single Malt Scotch Whisky - 43% alcohol**

<https://www.laphroaig.com/whiskies/10-year-old>

Demerara Syrup. I didn't make my own. I bought this.

### **Jack Rudy Cocktail Demerara Syrup**

<https://www.amazon.com/Jack-Rudy-Demerara-Syrup-ounce/dp/B07GX7P1C9>

When that runs out I think I will get this one.

### **Bartender's Secret Sauce USDA Organic Demerara Syrup**

<https://www.amazon.com/dp/B0DM3GB49Y>

## **My local sources and pricing.**

<https://www.mrliquor.com/product/zaya-rum/3265> \$30

<https://www.mrliquor.com/product/drambuie/3284> \$40

<https://www.mrliquor.com/product/laphroaig-10-year/904> \$60

Demerara Syrup \$20

Total cost = \$150