

## **The Continued Rise of The Cocktail!**

This past weekend I was at the Burlington Downtown Dining Walking Tour and I was amazed at how many people were enjoying cocktails over beer and martinis. This is a continued trend that I have been witnessing across the board with rum drinks really picking up ground from vodka and gin.

The most popular drink this weekend was the mojito which was done in 2 different ways. Emma's Back porch's bartender Ben Nicholson was making fresh mojitos that almost looked like a snow cone in cosmo glasses.

Ben muddled the mint, lime and sugar together and coated the inside of the glass with the paste as well as sugaring the rim. He then added a crushed ice scoop that looked like a snow cone before adding the rum and topping it up with soda water.

At the Rude Native Bistro, Jamie was also making mojitos but a little differently. He premixed some of Dr. Toro's original Mojito mix that already has mint in it. He then added some white cranberry juice, rum, fresh mint and a little soda water with a ton of cubed ice. He then dispensed the drinks into glasses and topped it up with fresh mint again.

Both drinks were fantastic and they quickly became the most popular drink on both patios. Also, exotic juices with light rums have been very popular such as Rubicon Mango and Passion fruit juice served with Bacardi white or with Malibu Pineapple rum.

The moral of the story is...cocktails are coming back so have some fun with your rum and dust off your rock glasses!