

KK'S PAINKILLER

I don't know about you, but winter is starting to get on my nerves. I think it's time for a tropical distraction. It's time for a Painkiller. Supposedly this drink originated in the British Virgin Islands, but thankfully it made it past US customs into the US Virgin Islands where I first tasted one. I don't know what it is about rum and the Caribbean, but it's a perfect pairing. Here's my take on it. Note the little extra something at the end.

INGREDIENTS

1 ounce light rum

1 ounce dark rum

1 ounce freshly squeezed orange juice

4 ounces pineapple juice

1 ounce cream of coconut

1 ounce Grand Marnier

Freshly grated nutmeg and orange twist for garnish

PREPARATION

Fill a cocktail shaker with ice. Pour in the rums, orange juice, pineapple juice and cream of coconut. Shake well.

Pour into a chilled highball glass. Gently pour the Grand Marnier on top as a floater. Garnish with grated nutmeg and an orange twist