

St. Elizabeth Allspice Dram

JAMAICA/AUSTRIA



Allspice is a critical element of tropical drinks and cuisine. The berry, called “pimento” in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth Allspice Dram is a traditional preparation made with smoky Jamaican pot-still rum. Famous with bourbon in the Lion’s Tail. Use Allspice Dram in rum punches, as the base note of numerous tropical drinks, in mulled wine or the seasoning for sangria. Great with grapefruit or pineapple juice drinks and in coffee.



RUM
LIQUEUR
Jamaica/Austria
22.5% Alc/Vol

375 ml | 9024153090849 12 x 375 | 9024153090818
750 ml | 9024153090863 12 x 750 | 9024153090825

Highlights:

- ✂ Traditional Jamaican liqueur critical to tropical drinks and cuisine
- ✂ Pot-still rum base; notes of clove, cinnamon, nutmeg, pepper
- ✂ Use in rum punches; famous with bourbon in the Lion’s Tail
- ✂ Adds sweet, warming spice notes to stirred drinks
- ✂ Splash in coffee; use in a jerk chicken marinade



Since 1932 the Purkhart family has produced award winning eaux-de-vie (brandy or “brand”), schnaps and liqueurs. Renowned for his exacting standards and consistent quality, Günter Purkhart has taught distillation technique to many of today’s leading producers—including his son, Bernd (left). Capturing elegance of ripe fruit and authentic regional tastes is a family passion.

While in Jamaican homes allspice dram usually lives in the kitchen as a flavoring, the pioneers of tiki drinks in the 1940s immediately seized on its ability to add spice and dryness to drinks with many juices and syrups. Today, St. Elizabeth

Allspice Dram is one of the most versatile ingredients in the modern cocktail bar. It adds sweet, warming spice notes to stirred drinks, without excess sugar or bitterness. In drinks that require extra sweetness for texture (cream, egg, coffee or toddy-style drinks), St. Elizabeth adds an important drying aromatic that doesn’t affect the drink’s texture.



Lion’s Tail

Sinnerman

Stir with ice:

2 oz Cocchi Vermouth di Torino
0.5 oz Salers Gentian Apéritif
0.5 oz St. Elizabeth Allspice Dram

Strain into a rocks glass filled with ice.
Garnish with orange peel.

The Bamboozler

Build in a warm mug:

1.5 oz apple brandy
0.75 oz lemon juice
0.5 oz strong honey syrup (2:1)
0.25 oz St. Elizabeth Allspice Dram

Top with boiling water, to taste.

Lion’s Tail

Shake with ice:

2 oz bourbon
0.5 oz St. Elizabeth Allspice Dram
0.5 oz lime juice
¾ tsp simple syrup (1:1)
1 dash Angostura Bitters

Double-strain into a coupe.
Garnish with lime wheel.

Spice & Cider

Build in a warm mug:

1 oz St. Elizabeth Allspice Dram
6 oz hot sweet cider

Garnish with lemon slice