

Classic Rum Runner Cocktail: Tropical, Fruity & Easy Recipe

complex yet harmonious blend of multiple rums and fruit flavors



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INGREDIENTS

1 oz light rum
1 oz dark rum
1 oz banana liqueur
1 oz blackberry liqueur (or creme de cassis)
2 oz pineapple juice
1 oz orange juice
% oz grenadine
Garnish: Orange slice, cherry, or pineapple wedge

DIRECTIONS

1. **Chill Your Glass:** For the most refreshing experience, start by chilling your preferred cocktail glass (a hurricane glass or highball glass is traditional). You can place it in the freezer for a few minutes or fill it with ice and water while you prepare the drink.
2. **Combine Ingredients:** Fill a cocktail shaker with ice. Add the 1 oz light rum, 1 oz dark rum, 1 oz banana liqueur, 1 oz blackberry liqueur, 2 oz pineapple juice, 1 oz orange juice, and % oz grenadine to the shaker.
3. **Shake Well:** Place the lid on the shaker and shake vigorously for about 15-20 seconds until the mixture is well-chilled. This also helps to slightly dilute the drink, ensuring it's not too strong.
4. **Strain and Garnish:** Strain the chilled cocktail mixture into your prepared, ice-filled glass. Garnish with an orange slice, a cherry, or a pineapple wedge to complete the tropical presentation.
5. **Serve and Enjoy!** Serve immediately and enjoy your vibrant and delicious Rum Runner!

SWAPS & NOTES

Rums: Using both light and dark rum adds depth.

You can experiment with different types of rum (e.g., aged rum for more complexity).

Fruit Liqueurs: Banana liqueur and blackberry liqueur (or creme de cassis) are standard.

These contribute significantly to the unique flavor profile.

TIPS FOR SUCCESS

Chill Ingredients and Glass: Keeping all your liquid ingredients and glassware cold ensures a crisp, refreshing cocktail.

Measure Accurately: Cocktails are a science!

Accurate measurements ensure the right balance of flavors.

Shake Thoroughly: Shaking chills and slightly dilutes the drink, creating a balanced and smooth cocktail.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-rum-runner-cocktail-tropical-fruity-easy-recipe/>