

Popcorn Rum Sour: The Viral Cocktail Trend You Need to Try

? The Popcorn Rum Sour: Your New Favorite Buttery, Tangy Movie-Night Cocktail



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INGREDIENTS

For the Popcorn-Infused Rum (Makes about 1 cup):

1 cup (about 20g) Buttered Popcorn, popped (use real butter, not butter-flavored oil)

1 cup (8 oz) Aged or Gold Rum (I prefer a quality Bajan or Jamaican rum)

For the Cocktail (1 Serving):

2 oz Popcorn-Infused Rum

$\frac{3}{4}$ oz Fresh Lemon Juice (must be fresh-bottled won't work!)

$\frac{1}{2}$ oz Simple Syrup (or try caramel syrup for an extra decadent twist)

$\frac{1}{2}$ oz Egg White (or aquafaba, optional, for a classic, velvety froth)

Ice cubes

Garnish: Caramel popcorn, a lemon twist, and a tiny pinch of sea salt

? Swaps and Notes:

Rum Alternatives: While rum is traditional, this infusion also works incredibly well with bourbon or Irish whiskey for a Popcorn Whiskey Sour.

Simple Syrup: If you don't have any, heat equal parts water and sugar until the sugar dissolves. Let it cool completely.

Egg White (For Vegans): If you want the beautiful froth without the egg, use aquafaba (the liquid from a can of chickpeas). Use about the same amount ($\frac{1}{2}$ oz).

Popcorn: Use plain, buttered popcorn. Avoid intensely flavored or neon-colored kernels; you want the authentic butter flavor to shine.

? Step-by-Step Instructions:

Step 1: Infuse the Rum (Plan Ahead):

In a clean glass jar with a tight-fitting lid, combine the 1 cup of buttered popcorn and 1 cup of rum.

Seal the jar and let it sit at room temperature for 1 to 2 hours. Taste after 1 hour-you don't want to over-infuse and get any stale flavors.

Once the flavor is perfect, strain the rum through a fine-mesh sieve lined with cheesecloth (or a coffee filter) into a clean bottle. Discard the popcorn. Your infused rum is now ready!

Step 2: Dry Shake (The Froth Secret):

Combine the popcorn-infused rum, fresh lemon juice, simple syrup, and the egg white (if using) into a cocktail shaker.

Seal the shaker and shake vigorously for about 30 seconds WITHOUT ICE (this is the "dry shake"). This emulsifies the egg white and creates a stable, rich froth.

Step 3: Wet Shake and Serve:

Open the shaker, add a generous amount of ice, and seal it again.

Shake vigorously for another 15-20 seconds until the shaker is well-chilled on the outside.

Double strain the mixture into a coupe or rocks glass.

Garnish with a small stack of caramel popcorn, a lemon twist, and a tiny, delicate sprinkle of sea salt over the foam to enhance the savory notes. Sip immediately!

? Tips for Success:

Always Double Strain: After the second (wet) shake, always double strain the cocktail (through the shaker's strainer and a fine-mesh sieve) to remove any small ice shards or bits of egg white, ensuring a silky-smooth texture.

Use Fresh Lemon Juice: Seriously, this is non-negotiable for any great sour. Bottled juice will make the drink taste flat and artificial.

The Power of Salt: That tiny pinch of sea salt on the garnish isn't just for looks-it amplifies the caramel and butter flavors, making the entire drink pop.

? Serving Suggestions and Pairings:

Savory Pairings: Try it alongside a cheeseboard featuring salty cheddar, candied pecans, and prosciutto. Or, embrace the savory comfort with this easy, cheesy, warm Baked Brie Appetizer-the creamy cheese is a fantastic foil for the tangy cocktail.

Sweet Pairings: The buttery notes in the drink are a dream with chocolate. I highly recommend pairing it with these decadent Chocolate Chip Cookie Dough Brownie Bombs or a small slice of sea salt caramel cheesecake.

DIRECTIONS

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13. ? Serving Suggestions and Pairings: The Popcorn Rum Sour is robust enough to pair with rich, savory snacks or a light dessert.
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16. ? Nutritional Information Per Serving: (Disclaimer: This is an estimation and can vary based on the exact ingredients and brand of rum used.)
17. Export to : Sheets
18. ? Storage and Leftover Tips: The Infused Rum: The strained popcorn-infused rum can be stored just like any other spirit-in a sealed bottle at room temperature, away from direct sunlight. It will last for several months, though I doubt it will last that long!
19. The : Cocktail: This cocktail must be served immediately after shaking. You cannot pre-batch the full cocktail as the citrus and egg white need to be mixed and chilled right before serving for the best texture and flavor.
20. ? More Recipes You Will Love: If you enjoyed the unique, refreshing flavors of this Popcorn Rum Sour, you might also enjoy these other drink and dessert recipes:
21. For a classic with a twist: My Refreshing Strawberry Mojito Recipe
22. If you love a vibrant, tangy sip: This Blueberry Lemonade is always a hit.
23. For the purists: The Classic Margarita Recipe you need in your repertoire.
24. For a no-bake minty dessert: Try my favorite Grasshopper Pie!
25. Final Thoughts: The Popcorn Rum Sour is proof that the best drinks often come from unexpected places. It's comforting, complex, and guaranteed to impress anyone you serve it to. Don't be intimidated by the infusion-it's incredibly simple, and the reward is a truly unique, memorable cocktail.

SWAPS & NOTES

of quality rum, and balances it all out with the bright, clean zing of fresh citrus.

The result is a drink that is both comforting and sophisticated-perfect for a movie marathon, a lively party, or simply elevating a quiet evening at home.

A simple, yet game-changing, popcorn-infused rum .

Trust me, this small step transforms a standard rum sour into

something truly unforgettable.

TIPS FOR SUCCESS

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

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