

Blackbeard's Sangria

INGREDIENTS

- 1 cup blackberries (about a 1/2 pint)
- 1 cup strawberries (about a 1/2 pint)
- 2 shot blackberry rum (about 3 oz)
- 1 shot Absinthe (about 1.5 oz) (Sub. w/Tonic Water)
- 1 bottle red wine (750 ml) I recommend Stella Rosa Red or Stella Rosa Black
- 1 tbsp granulated sugar (optional)

US Customary - Metric

INSTRUCTIONS

Note: If using Stella Rosa Red or Stella Rosa Black, both of these wines have a hint of fizz, so it's best to mix this drink close to the time it will be served.

Add blackberries, strawberries (whole or cut), blackberry rum, Absinthe, and 1 bottle of red wine into a large pitcher. Taste test for flavor - given the Absinthe, you may want to add a hint of sugar (1-2 tablespoons max). Give the sangria a quick stir to mix all the ingredients. For best results, cover pitcher and let chill in the refrigerator for 1 hour.

Serve immediately with additional fruit as garnish, if desired.

Bumbo

Pirates didn't want to associate with the Kings Royal Navy and their watered down rum drink so they invented their own form of grog which they named "Bumbo" (also known as bombo or bumboo) which is a drink made from: rum, water, sugar, and nutmeg. Cinnamon is sometimes substituted for or added to the nutmeg. A related drink is called the Traitor: made with orange juice, rum, honey and nutmeg, mixed and heated.

Bumbo was popular in the Caribbean during the era of piracy, largely because it tasted better than Royal Navy grog. Pirates and short-haul merchantmen did not suffer from scurvy as often as British sailors, largely because their voyages were shorter and their diet included plenty of fresh fruit and vegetables. This meant that citrus juice could be dropped from the grog recipe, and sugar and nutmeg sweetened the mix.

2 fl oz (50 ml) of dark rum (not clear/white rum)

*to sub the earthy, deep, sweet flavor, I replaced with a mixture of pomegranate grenadine and dark brown sugar (this also replaces the need for sugar)

1 fl oz (30 ml) of water (or use citrus juice for added flavor instead, I used pineapple, mango, lemon juice)
Sprinkle 1/4 teaspoon to taste nutmeg (You can also sprinkle 1/4 teaspoon to taste cinnamon with or without the nutmeg)

Mix in a shaker and serve

Additional option is to add ice for a modern touch

Fun fact: It was reported that Edward Teach (Blackbeard) added gun power to his bumbo for an added pepper taste.

Rumfustian

Recorded in 1862

This is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

12 egg

1 quart ale (strong beer)

1 pint gin (Jenever)

1 bottle sherry wine

1 cinnamon

nutmeg grated

12 loaf sugar lumps

1 lemon

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint of gin; a bottle of sherry is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils, it is poured upon the gin and beer, and the whole drunk hot.

*In the video, I chose to mix the drink within a single glass, double shot to be taken down quickly, cold.