

Party Like A Pirate



Yo Ho Ho
And A
Bottle Of
Rum

Pirates in the Golden Age Of Piracy enjoyed music and fun -- especially their booty of captured liquor. Here's a few recipes to remind of us of those days.


www.scottslaughter.com

Thank you for downloading this book.

Please visit my website when you have a moment for information on my other titles.

I hope you enjoy this book.



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Please Enjoy Responsibly

THIS BOOK IS DEDICATED TO ALL WHO ENJOY
ALCOHOL RESPONSIBLY



PLEASE

ENJOY YOUR ALCOHOL RESPONSIBLY
DON'T DRINK & DRIVE

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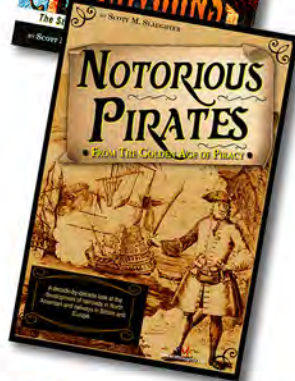
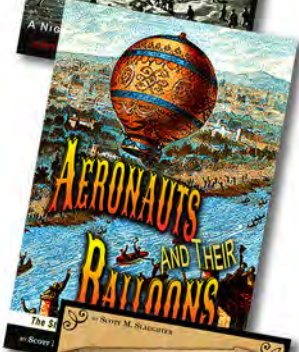
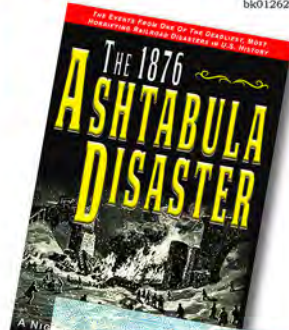
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Introduction

Life for pirates was often boring and routine as they waited to plunder a passing ship. One of the most popular things for a pirate captain and crew to plunder was liquor. Pirates enjoyed their drinking whether they bought their liquor in port, plundered it off another ship or distilled it themselves. They drank while eating, sailing and before, during and after fighting. Liquor obviously had the capability of keeping a pirate crew happy. It became so important for crew morale that it had the ability, whether it was plentiful or depleted, to prevent or cause a mutiny.

Also, because fresh water wasn't available, pirates stocked up on beer before a long voyage.

I'm not certain that pirates enjoyed all these drinks but it would be fun to pretend to be a pirate so we can enjoy the drinks.

If you have a favorite drink that fits the category, please let me know and I'll add it:

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Regardless of the name of the drink and its connotation, please drink responsibly.

Admiralty Cocktail

Ingredients:

1 teaspoon(s) Lemon Juice

1/2 ounce(s) Brandy

1/2 ounce(s) Vermouth

1 ounce(s) Gin

Preparation:

Shake and strain into an Old Fashioned glass filled with ice.

Serve and enjoy responsibly.

Ambassador

Ingredients:

2 ounce(s) Tequila

1 teaspoon(s) Sugar Syrup

Orange juice

1 slice Orange

Preparation:

Stir and serve in a collins glass over ice. Garnish with the slice of orange.

Serve and enjoy responsibly.

American Grog

The Grog was a staple for v irtually every privateer. A Grog was typically a mixture of water and rum. A dram (a small amount) of rum was often added to a sailor's water ration. A proper grog often included lime juice to help to stave off scurvy and a measure of cane sugar to help kill the bitterness of the water.

Ingredients:

1 measure dark rum

1 teaspoon(s) sugar

2 cloves

lime juice (although lemon juice works as an alternative)

stick of cinnamon

Preparation:

Serve in mug. Top with hot water.

Serve and enjoy responsibly.

Anchors Away!

Ingredients:

1 ounce(s) white rum

1 ounce(s) spiced rum

1 ounce(s) coconut rum

3 ounce(s) pineapple juice

1/2 ripe banana

5 large, frozen strawberries

1 slice pineapple

Preparation:

Combine all ingredients together in a blender with ice. Blend on high until smooth and pour into a hurricane glass.

Serve and enjoy responsibly.

Ancient Mariner

Ingredients:

Gran Marnier

Bacardi Gold Reserve

Preparation:

Mix equal parts over ice.

Serve and enjoy responsibly.

Aqua Del Fuego Recipe

Ingredients:

1 Part Tabasco Sauce

1 Part Jose Cuervo Tequila

Preparation:

Consider having plenty of water nearby just in case!

Pour as much as you dare into any glass and shoot. Good luck.

Serve and enjoy responsibly.

Artillery

Ingredients:

2 ounce(s) Gin

1/2 ounce(s) Sweet Vermouth

2 Dashes Bitters

Preparation:

In a mixing glass filled with ice, add the gin, sweet vermouth and bitters and stir well. Strain into a chilled martini glass.

Serve and enjoy responsibly.

Aruba Rum Punch Recipe

Ingredients:

- 1 ounce(s) Myer's Rum
- 1 ounce(s) Mount Gay Barbados Rum
- 1 ounce(s) Bacardi White Rum
- 1 ounce(s) Orange juice
- 1 ounce(s) Pineapple juice
- 1/2 ounce(s) Sour Mix
- Splash of Grenadine
- 2 dashes of Bitters

Preparation:

Pour all ingredients over ice in a hurricane glass, and stir well. Garnish with a maraschino cherry and a slice of orange.

Serve and enjoy responsibly.

Aye' Are So Drunk ◆

Ingredients:

2 ounce(s) Apricot Brandy

2 ounce(s) Pina Colada Mix

2 ounce(s) Blueberry Schnapps

2 ounce(s) Blackberry Liqueur

Mix ingredients together.

Serve and enjoy responsibly.

Aztec Gold

Ingredients:

35 ml Gold Tequila

15 ml Creme de Bananes

15 ml Amaretto Almond Liqueur

15 ml Galliano

Preparation:

Ice a shaker and add ingredients.

Shake vigorously for 12- 15 seconds.

Strain into a chilled cocktail glass.

Garnish with a lime wheel on the rim.

Serve and enjoy responsibly.

Bag Of Filth

Ingredients:

30 ml Pernod

30 ml Tia Maria Coffee Liqueur

Crushed Ice

Preparation:

Fill glass with crushed ice.

Pour pernod and Tia Maria into glass.

Pour all ingredients into cocktail shaker. G

ive shaker a rapid three second shake.

Pour contents back into glass.

Serve and enjoy responsibly.

Bahama Mama

Ingredients:

1/4 ounce(s) Coffee Liqueur
1/2 ounce(s) Dark Rum
1/2 ounce(s) Coconut Liqueur
1/4 ounce(s) 151 Proof Rum
Juice of 1/2 Lemons
4 ounce(s) Pineapple juice

Preparation:

Fill a collins glass with cracked ice.
Combine all ingredients in glass.
Decorate with a strawberry or cherry.
Serve and enjoy responsibly.

Bahamas Rum Punch

Ingredients:

1 ounce(s) Rum

1/2 ounce(s) Coconut Rum

Splash of Campari

Pineapple juice

Orange juice

Preparation:

Pour into a large glass.

Add equal parts orange and pineapple juice.

Use the Campari to add a nice red color.

Serve and enjoy responsibly.

Balm

Ingredients:

- 2 ounce(s) Sherry
- 3/4 ounce(s) fresh Orange juice
- 1/2 ounce(s) Cointreau
- 2 dashes Angostura Bitters
- 2 orange slices

Preparation:

- Mix all ingredients, including the orange slices, in a shaker.
- Shake well with ice.
- Strain into a chilled martini glass.
- Garnish with flamed orange peel.
- Serve and enjoy responsibly.

Barbados Cocktail

Ingredients:

1 ounce(s) Pineapple juice

2 ounce(s) Light Rum

1/2 ounce(s) Triple Sec

Preparation:

Fill a mixing glass half full with ice cubes.

Pour ingredients into mixing glass and stir well.

Strain drink into a cocktail glass.

Serve and enjoy responsibly.

Barbados Planter's Punch

Ingredients:

3 ounce(s) Gold Rum

1 ounce(s) Lime Juice (Fresh)

1/2 teaspoon(s) Superfine Sugar

Dash of Orange Bitters

Fill with sparkling Water

Orange and banana slices, maraschino cherry and nutmeg for garnish.

Preparation:

Shake with cracked ice and pour into a chilled collins glass.

Garnish with a slice of orange, a slice of banana, a maraschino cherry and sprinkle with nutmeg.

Serve and enjoy responsibly.

Barbados Punch

Ingredients:

1 ounce(s) Spiced Rum

1/4 ounce(s) Triple Sec

1 ounce(s) Lime Juice

2 ounce(s) Pineapple juice

Preparation:

Blend with 1 cup of ice until smooth.

Pour into a highball glass.

Garnish with a lime slice and a pineapple wedge.

Serve and enjoy responsibly.

Barbary Coast

Ingredients:

1 ounce(s) Rum

3/4 ounce(s) Creme de Cacao

1 ounce(s) Gin

1 ounce(s) Scotch

Preparation:

Combine ingredients over ice in a shaker.

Shake and serve in highball glass.

Serve and enjoy responsibly.

Barbican

Ingredients:

3 1/2 ounce(s) Scotch Whisky

1/2 ounce(s) Drambuie

1 ounce(s) Passion-fruit Juice

Preparation:

Combine ingredients over ice in a shaker.

Shake and serve in cocktail glass.

Serve and enjoy responsibly.

Bastardo

Ingredients:

1 ounce(s) Dry Vermouth

2 dashes Bitters

1/2 ounce(s) Brandy

1 ounce(s) Sweet Vermouth

Club Soda

1 Lemon Slice for garnish

Preparation:

Pour dry vermouth, sweet vermouth, brandy and bitters over rocks in old-fashioned glass.

Add soda and garnish with lemon slice.

Serve and enjoy responsibly.

Bat Bite

Ingredients:

Ice cubes

2 shots Spiced rum

Fill with Cranberry juice

1 splash Grenadine

Preparation:

Pour over ice.

Stir gently.

Serve and enjoy responsibly.

Battering Ram

Ingredients:

3/4 shot dark rum

3/4 shot light rum

3/4 shot Wild Turkey

Orange juice

Preparation:

Pour shots over ice in a highball glass.

Fill with orange juice.

Serve and enjoy responsibly.

Bay Breeze

Ingredients:

3 parts Stolichnaya Vodka

1 part Cranberry Juice

1 part Pineapple juice

Preparation:

Add cubed ice in a glass.

Add the three parts stoli, then add the pineapple juice and last but not least, add the cranberry juice for color.

Serve and enjoy responsibly.

Belize Rum Punch

Ingredients:

- 2 shots Light Rum
- 2 splashes Grenadine
- 1 shot Dark Rum
- Top with Pineapple juice
- 1 shot Orange Liqueur
- 1 shot Sweet and Sour Mix
- 1 shot Cream of Coconut

Preparation:

- Fill tall glass with ice.
- Add first 5 ingredients and top off with pineapple juice.
- Shake thoroughly.
- Add a dash or two of grenadine.
- Stir gently.
- Serve and enjoy responsibly.

Bermuda Rum Swizzle

Serves 6

Ingredients:

- 8 ounce(s) Rum
- Juice of 2 Lemon or limes
- 5 ounce(s) Pineapple juice
- 5 ounce(s) Orange juice
- 2 ounce(s) Grenadine or Bermuda Falernum
- 6 dashes Angostura bitters
- Crushed ice

Preparation:

- Fill a pitcher 1/3 full with crushed ice.
- Add all ingredients and stir or shake vigorously until a frothing head appears.
- Strain into sour glasses.
- Serve and enjoy responsibly.

Note:

- This is the original recipe from Gosling's, the makers of Black Seal Rum.

Bermuda Triangle

Ingredients:

1 1/2 ounce(s) Rum

2 ounce(s) Cranberry juice

2 ounce(s) Orange juice

Preparation:

Add ingredients over ice and stir gently.

Garnish with a fresh orange slice.

Serve and enjoy responsibly.

Berry Me In The Sand

Ingredients:

1 ounce(s) Orange juice

1/2 ounce(s) Triple Sec

Ice

1 ounce(s) Vodka (Red Tassel Triple Berry)

Preparation:

Pour ingredients over ice in a small highball glass.

Serve and enjoy responsibly.

Big Old Girl

Ingredients:

1 1/2 ounce(s) Vodka

1 1/2 ounce(s) Triple Sec

3 ounce(s) of Tom Collins Drink Mix

Preparation:

Fill a glass full of ice.

Pour vodka and Triple Sec over the ice.

Add Tom Collins Drink Mix.

Serve and enjoy responsibly.

Blackbeard

Ingredients:

1 ounce(s) Captain Morgan Original Spiced Rum

1 ounce(s) Root Beer Schnapps

Fill with cola

Ingredients:

Pour the Captain Morgan's and root beer schnapps over ice in a highball glass.

Fill with cola.

Serve and enjoy responsibly.

Black Devil Shooter

Ingredients:

1/2 ounce(s) Dark Rum

1/2 ounce(s) Creme de Menthe

Preparation:

Layer in a shot glass.

Serve and enjoy responsibly.

Black Fog

Ingredients:

1 shot Chambord

1 can Guinness Stout

Preparation:

Pour the Chambord into a mug of Guinness.

Swirl slightly to mix.

Serve and enjoy responsibly.

Black Jack

Ingredients:

1 1/2 ounce(s) Scotch Whisky

1 ounce(s) Kahlua Coffee Liqueur

1/2 ounce(s) Triple Sec

1/2 ounce(s) Lemon Juice

Preparation:

Shake all ingredients with cracked ice.

Strain into an old-fashioned glass over ice cubes.

Serve and enjoy responsibly.

Black Magic

Ingredients:

3/4 ounce(s) coffee vodka

1 dash lemon juice

Twist of lemon peel

Preparation:

Combine ingredients in an old-fashioned glass over ice cubes.

Add a twist of lemon peel and gently stir.

Serve and enjoy responsibly.

Black Orchid Shooter

Ingredients:

1/2 ounce(s) Grenadine

1 ounce(s) Blue Curacao

1 ounce(s) Bacardi Black Rum

1/2 ounce(s) Cranberry juice

Splash 7-Up

Preparation:

Shake and strain into a sour glass.

Top with a splash of 7-Up.

Serve and enjoy responsibly.

Black Watch

Ingredients:

1 1/2 ounce(s) Kahlua Coffee Liqueur

1 1/2 ounce(s) Scotch Whisky

1 dash soda water

Preparation:

Pour all ingrediants into a shaker 2/3 full of ice and stir well.

Strain into a highball glass.

Serve and enjoy responsibly.

Blaze Of Glory

Ingredients:

1 1/2 ounce(s) Dark Rum

1/2 ounce(s) Grand Marnier

2 teaspoon(s) Brown Creme de Cacao

Preparation:

Fill a shaker half full with ice cubes.

Pour all ingredients into shaker and shake well.

Strain drink into a cocktail.

Serve and enjoy responsibly.

Blindside

Ingredients:

2 ounce(s) Vodka

2 ounce(s) Orange juice

2 ounce(s) Grapefruit Juice

1 ounce(s) Strawberry Syrup

Preparation:

Pour strawberry syrup, orange juice, and grapefruit juice into a large glass.

Add vodka.

Serve and enjoy responsibly.

Bloody Hell

Ingredients:

4 1/2 ounce(s) Absolut Vodka

6 ounce(s) V8 Juice

3 dashes Hot Sauce From Hell (see note below)

7 - 8 dashes Worcestershire Sauce

2 - 3 pinches Salt

2 - 3 pinches Peppers

Preparation:

Pour the vodka over plenty of ice cubes in a tall glass.

Add the Worcestershire sauce and habanero sauce and stir.

Pour in the V8 juice

Stir one time.

Cover the ice generously with salt.

Cover with fresh, coarsely ground black pepper (like so it sticks in your teeth and you gotta chew it).

Serve and enjoy responsibly.

Note:

If you can't find Hot Sauce From Hell, use 5 dashes of the hottest Habanero sauce you can find. Otherwise,, 8-10 dashes of Tabasco will work as a last resort.

Don't use tomato juice instead of the V8 because it won't mix as well as the V8 juice.

Bloody Hurricane

Ingredients:

1 ounce(s) Tequila

1 can of 7-Up

1/2 ounce(s) Grenadine

Preparation:

Pour tequila into a collins glass 1/4 filled with ice cubes.

Add 7-Up and splash grenadine.

Allow to chill for 10 seconds.

Serve and enjoy responsibly.

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Cap'n Barbossa

Ingredients:

8-12oz Green Apple Soda (Jones soda preferred)

1 shot of Captain Morgan Original Spiced Rum

Lime peel

Cinnamon stick

Preparation:

Mix Green Apple Soda and Rum in a tall glass, garnish with cinnamon and lime peel. If cinnamon stick is not an option, add a small pinch of cinnamon to the drink

Calypso Cooler

Ingredients:

- 1/2 ounce(s) spiced rum
- 1/2 ounce(s) peach schnapps
- 1/4 ounce(s) dark rum
- 2 ounce(s) orange juice
- 1 ounce(s) grenadine syrup
- 1 ounce(s) lime juice
- 2 ounce(s) lemon-lime soda

Preparation:

Pour the spiced rum, peach schnapps, dark rum, orange juice, grenadine and lime juice into a cocktail shaker half-filled with ice cubes. Shake well. Strain into a collins glass filled with ice cubes, and top with lemon-lime soda. Garnish with an orange flag, and serve.

Cast Away

Ingredients:

3 ounce(s) Captain Morgan® Parrot Bay coconut rum

2 ounce(s) orange juice

2 ounce(s) banana juice

2 ounce(s) strawberry mix

Pour the rum into a highball glass. Add juices, add crushed ice until full, and serve.

Canecutter

Ingredients:

30 ml Bundaberg® dark rum

30 ml Kahlua® coffee liqueur

fill with Coca-Cola®

ice

Ice first, then add Bundaberg Rum, Kahlua and fill with Coca Cola.

Caribbean Smuggler

Ingredients:

3/4 ounce(s) dark rum

1/2 ounce(s) triple sec

1 ounce(s) orange juice

1 ounce(s) margarita mix

1/2 ounce(s) simple syrup

3 ounce(s) lemon-lime soda

Preparation:

Pour the dark rum, triple sec, orange juice, margarita mix and simple syrup into a cocktail shaker half-filled with ice cubes. Shake well, and strain into a hurricane glass almost filled with ice cubes. Top with lemon-lime soda, and stir briefly. Garnish with a lime wheel and an orange flag, and serve.

Coconut Grove

Ingredients:

- 1 1/2 ounce(s) coconut rum
- 1 ounce(s) creme de bananes
- 1 ounce(s) white rum
- 4 ounce(s) pineapple juice
- 1 teaspoon(s) lemon juice

Preparation:

Shake and strain into an ice-filled collins glass.

Garnish with slices of pineapple and lemon.

Dances with Wenches

Ingredients:

2 ounce(s) Blackbeard's® spiced rum

6 ounce(s) cranberry juice

Preparation:

Pour the Blackbeard's spiced rum into a collins glass filled with ice cubes. Fill with cranberry juice, and stir well. Garnish with a lime wedge, and serve.

Dark and Stormy

Ingredients:

2 ounce(s) Gosling's® Black Seal rum

8 ounce(s) ginger beer

Preparation:

Pour rum over ice, add ginger ale, and stir.

Devil's Poison

Ingredients:

1 ounce(s) Jack Daniels

1 ounce(s) 151 Bacardi Rum

Preparation:

Fill a shaker with ice, pour the Jack Daniels and 151 Bacardi Rum into shaker and shake. Strain into a shot glass.

Diablo!!!

Ingredients:

2 ounce(s) Tequila

1/4 ounce(s) Creme de Cassis

1/2 ounce(s) fresh Lime Juice

Ginger Ale

1 Lime wedge

Preparation:

Pour casa noble reposado tequila, creme de cassis and fresh lime juice into a glass with ice. Fill with ginger ale, stir, and serve with a wedge of lime on top.

Eye of the Storm

Ingredients:

7 ounce(s) Captain Morgan® Original spiced rum

10 ounce(s) Coca-Cola®

1 ounce(s) lime juice

Preparation:

Pour lime juice, captain morgan's, and coca-cola into a large collins glass. Stir gently, and serve.

Fat Sailor

Ingredients:

- 1 1/4 ounce(s) overproof rum
- 1 1/4 ounce(s) dark rum
- 3/4 ounce(s) white rum
- 1/4 ounce(s) Tia Maria® coffee liqueur
- 1 1/4 ounce(s) Rose's® lime juice
- 1/2 ounce(s) lime juice

Preparation:

Shake well over crushed ice in a shaker. Strain into a large highball glass over crushed ice, and serve.

Famous Ol' Spiced

Ingredients:

1 1/2 ounce(s) Hot Damn! Cinnamon Schnapps

1 1/2 ounce(s) Captain Morgan Original Spiced Rum

Tablespoon lemon juice

Tablespoon brown sugar

2 ounce(s) hot water

Preparation:

Mix lemon juice and brown sugar into hot water, add Captain and Hot Damn. A cinnamon stick may be added for garnish. Stir well.

Flip

Ingredients:

- 12 ounce(s) Ale
- 1 ounce(s) Brandy
- 1 ounce(s) Lemon Juice
- 1 Egg yolk
- 1 tbsp Granulated Sugar
- 1/4 teaspoon(s) ground Ginger

Preparation:

Heat lemon juice, ginger, sugar, and 2 ounces of ale in a saucepan over moderate heat until the sugar has dissolved.

Beat in a bowl the egg yolk into the brandy.

Pour the lemon juice mixture into the bowl with the egg.

Beat with whisk until well blended.

Transfer mixture into a beer mug.

Add the rest of the ale, stir well, and serve.

Fog Cutter

Ingredients:

- 1 ounce(s) Orange juice
- 1 1/2 ounce(s) Light Rum
- 3 Lemon Juice
- 1/2 ounce(s) Brandy
- 1 teaspoon(s) Sherry
- 1/2 ounce(s) Gin

Preparation:

shake all ingredients except sherry, strain, collins glass over ice cubes, top with sherry

Fuzzy Pirate

Ingredients:

3/4 ounce(s) Peach Schnapps

3/4 ounce(s) Captain Morgan

Dash of Orange Curacao

Splash of Orange juice

Preparation:

Shake over ice, strain into a chilled cocktail glass.

Ginger Rum (Carribbean)

NOTE: The total preparation time for this drink is two weeks.

Ingredients:

Fresh ginger

White rum

Preparation:

Fill a big glassjar halfway up with fresh ginger.

Add white rum to the top.

Put on the lid on.

Let it stand for about two weeks and “roll” the jar two times a day.

The drink is ready to enjoy when the rum turn golden (after about two weeks).

Serve straight in small glasses

Glögg

This is drink was enjoyed in Scandinavia and is of an early medieval origin.

Ingredients:

- 3 dl of water
- 1 spoon of cardamom
- 5 cloves
- 2 pieces of cinnamonroll
- 1/2 dl of raisins
- 10 almonds
- 1-2 dl of sugar
- 2 bottles of red wine
- 4 dl of vodka (brännvin if you're in Sweden)
- 2 dl of port

Preparation:

Boil the water with spices, raisins and almonds.
let it boil for 5 minutes and then turn off the heat and leave
it for 1/2 an hour. then strain off the spices.
mix the water with the sugar and let the sugar melt.
pour all the alcohol into the water and heat it up.
serve hot in small cups with almonds and raisin at the bottom
perfect for the cold nights on halfdeck.

Habana Libre

Ingredients:

3/4 ounce(s) aged rum

1 1/2 ounce(s) white rum

2 - 3 dashes grenadine syrup

1 lime wedge

Preparation:

Squeeze a lime wedge in a collins glass, and drop into the glass. Add grenadine and rums, fill with crushed ice, and stir well.

Hard Eight

Ingredients:

1 1/2 ounce(s) Haitian dark rum

juice of 1/2 limes

2 dashes bitters

fill with ginger beer

Preparation:

Add rum, lime juice and bitters to an ice-filled collins glass. Fill with ginger beer. Garnish with a lime wheel and a lemon spiral.

Jewel Cocktail

Ingredients:

- 1 dash Orange Bitters
- 1 Cherry
- 3/4 ounce(s) Sweet Vermouth
- 3/4 ounce(s) Green Chartreuse
- 3/4 ounce(s) Gin

Preparation:

Stir all ingredients (except cherry) with ice and strain into a cocktail glass. Top with the cherry and serve.

Maiden's Blush

Ingredients:

1 teaspoon(s) Grenadine

1/4 teaspoon(s) Lemon Juice

1 teaspoon(s) Triple Sec

1 1/2 ounce(s) Gin

Preparation:

Shake all ingredients with ice, strain into a cocktail glass, and serve.

Man Overboard

Ingredients:

1 ounce(s) Cognac

3/4 ounce(s) Triple Sec

1/2 ounce(s) Galliano

2 ounce(s) Pomegranate Juice

1 teaspoon(s) Caster (confectioners') Sugar

Dissolve sugar, shake and strain into a cocktail glass. Garnish with a maraschino cherry.

Navy Grog

Ingredients:

- 1/2 ounce(s) Bacardi® light rum
- 1/2 ounce(s) Bacardi® gold rum
- 1/2 ounce(s) Bacardi® dark rum
- 1/2 ounce(s) Grand Marnier® orange liqueur
- 1 ounce(s) grapefruit juice
- 1 ounce(s) orange juice
- 1 ounce(s) pineapple juice

Preparation:

Pour liquors into an ice-filled collins glass. Add juices, shake, and garnish with an orange wedge and pineapple chunk.

Parrot Bay Breeze

Ingredients:

1 1/2 ounce(s) Captain Morgan® Parrot Bay coconut rum

3 ounce(s) pineapple juice

2 ounce(s) cranberry juice

Preparation:

Combine ingredients in a highball glass over crushed ice. Stir well, and serve.

Parrot Bay Sunset

Ingredients:

1 1/2 ounce(s) Captain Morgan® Parrot Bay coconut rum

4 ounce(s) orange juice

1 ounce(s) cranberry juice

Preparation:

Combine in a tall glass over ice, stir well, and serve.

Pirate's Tea

Ingredients:

1 1/2 - 2 ounce(s) spiced rum

Coca-Cola®

Orange juice

Preparation:

Pour spiced rum into an ice-filled mason jar. Add coca-cola to the ridge of the jar, and fill with orange juice. Garnish with a lemon wedge, and serve.

The Pirate's Kiss

Ingredients:

Jigger and a half of British Navy Rum

Jigger of Rose's Lime

Teeny tiny drop of Angostura Bitters

5 ounce(s) Schweppes Tonic

Two Ice Cubes

Preparation:

Put it all in a tumbler big enough to hold everything. Suck it up - it'll put a pucker on yer face, ready fer the kissin'!

Pissing Parrot

Ingredients:

1 ounce(s) Captain Morgan® Parrot Bay coconut rum

1 ounce(s) cranberry schnapps

6 ounce(s) 7-Up® soda

Preparation:

Pour Captain Morgan's Parrot Bay coconut rum and cranberry schnapps over ice in a beer pilsner. Add 7-up, and serve.

Rum Collins

Ingredients:

1 \2 ounce(s) White Rum

Juice of 1 Lime

1 teaspoon(s) Powdered Sugar

Carbonated Water

Preparation:

Shake rum, juice of lime, and powdered sugar with ice and strain into a collins glass over ice cubes. Fill with carbonated water and stir. Garnish with a slice of lemon and a cherry.

Rum Runner Island Style

Ingredients:

- 1 ounce(s) Myer's® dark rum
- 1 ounce(s) Bacardi® light rum
- 1/2 ounce(s) blackberry brandy
- 1/4 ounce(s) banana liqueur
- 1 splash grenadine syrup
- 1 splash Rose's® lime juice

Preparation:

Pour liquors into a blender with one and a half cups of ice, and mix until thick-consistency. Pour into a hurricane glass, add a cherry on top, and serve.

Salty Dog

Ingredients:

4 ounce(s) Grapefruit Juice

Salt

1 1/2 ounce(s) vodka

Preparation:

Build in a salt rimmed highball glass and fill with grapefruit juice.

Sex In A Tree

1 1/4 ounce(s) Midori

1 ounce(s) Banana Liqueur

1 ounce(s) Malibu Rum

4 ounce(s) Pineapple juice

Preparation:

Mix in a tall glass full of ice.

Sex with the Captain

Ingredients:

1 1/2 ounce(s) Captain Morgan® Original spiced rum

1 ounce(s) amaretto almond liqueur

1 ounce(s) peach schnapps

fill with 1/2 cranberry juice

fill with 1/2 orange juice

Preparation:

Build drink in glass over ice. Garnish with a cherry.

Skull

Ingredients:

1/3 shot Kahlua Coffee Liqueur

1/3 shot Bailey's Irish Cream

1/3 shot Old Granddad Bourbon Whiskey

Preparation:

Mix ingredients and serve.

Tequila Bay Breeze

Ingredients:

1 ounce(s) Tequila Rose® strawberry cream liqueur

1/2 ounce(s) Midori® melon liqueur

1/2 ounce(s) Blue Curacao liqueur

1/4 ounce(s) 151 proof rum

1 1/2 ounce(s) orange juice

1 1/2 ounce(s) pineapple juice

ice cubes.

Preparation:

Blend liquor and orange juice.

Add icecubes

Walk the Plank

Ingredients:

1 ounce(s) Captain Morgan® Original spiced rum

1 ounce(s) Malibu® coconut rum

1 ounce(s) RedRum® rum

fill with 7-Up® soda

2 cherries

Preparation:

Pour rum over ice. Fill with 7-Up. Stir. Garnish with cherries.

White Pirate

Ingredients:

1 1/4 ounce(s) Captain Morgan Spiced Rum

1 1/4 ounce(s) Kahlua

Half and Half or milk to fill

Preparation:

Shake over ice & pour into a highball glass.

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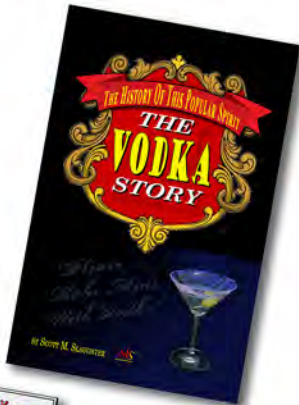
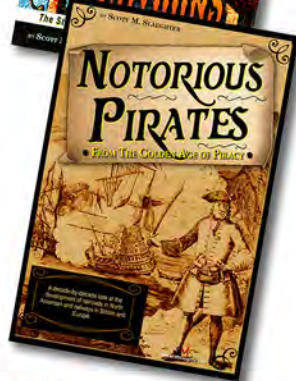
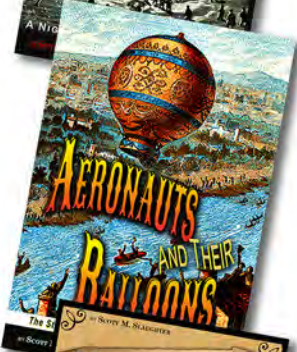
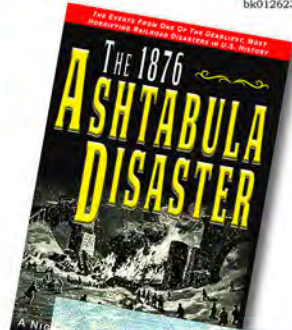
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❄️ My Story ❄️

I've been writing, or scribbling, since my childhood days, into high school, and then college. Although I took as many creative writing classes as possible, I always knew, however, it would take more than years of dedicated work to become the next "overnight sensation" in the literary world. In other words, I understood that creative writing by itself wasn't a career track that would help pay the bills. So I bounced around in a few post-college jobs until March 1985 when I started working for Abacus Software in Grand Rapids, Michigan.



My latest book is American Steam Locomotives: The First 25 Years and will be available January 2021.

After a time working in sales and customer service, I rediscovered my passion of writing in the editorial department at Abacus where I edited and wrote manuals, newsletters, blogs, magazine articles, brochures, and, of course, books.

Abacus Software was a respected and successful publisher of books about subjects ranging from computers (do you remember the Commodore 64?) to photography but perhaps gained its greatest success in publishing add-on software and books for Microsoft Flight Simulator and Microsoft Train Simulator. I edited or wrote many of these books and the manuals that accompanied the add-on software. In addition to editing/writing books, I also wrote articles and reviews for Flight Simulator World magazine.

I remained at Abacus until the evolving home computer market finally caught up with us and the business closed on December 31, 2012. It was a mixed blessing because even though I knew I'd miss the office environment, it gave me the opportunity to strike out on my own and begin my own "publishing empire." The first book I wrote after my hiatus was *The Vodka Story*. Since then, I've gone on to publish several other books, and many more in the pre-production stage, that you can discover on My Books page.

