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~~RY~~ **SUMMERTIME**
Recipies



As Reviewed by:

Who the hell are these guys, and why does everything have to have rum in it?

-Bobby Flayed

This book is one big garbage bowl.

-Rachael Reyes

Who are these Donkey's? This is total rubbish.

-Gordon Hamsey

Hey yawl, this book is better than butter!

-Daula Peen

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Ingredients:

1 lb uncooked, de-veined shrimp with the shells removed
1 egg
1 tbsps sugar
1 tbsps salt
1 cup flour
1/2 cup cream of coconut
2 oz gold rum
1 cup coconut flakes

Sauce:

2 tbsps yellow mustard
2 tbsps cream of coconut
2 tsp guava nectar
1 tsp gold rum
1/4 tsp turmeric

Instructions:

Set out 3 medium bowls. In the first bowl, beat the egg. In the second bowl, combine the sugar, salt, and flour, in the third bowl, mix together the coconut cream, rum, and coconut flakes. Dip each shrimp into mixture in the first, second, and then third bowl so the shrimp is completely coated. Place a few shrimp at a time into a pot of heated oil. Deep fry for 1-2 minutes until shrimp batter is golden. Serve with mustard dipping sauce.

Dipping sauce: Combine thoroughly.

COCONUT SHRIMP



Description:

These light and crunchy shrimp are delicious!

Rums used: Cockspur 5 Star

Ingredients:

8 oz angel hair pasta
1 lb shrimp
olive oil
1 cup whipping cream
1/2 cup citrus rum
Juice of 2 lemons
parsley
salt/pepper

Instructions:

Cook pasta according to package directions.

In a skillet sauté the shrimp in 1 teaspoon of olive oil, salt and pepper. Remove from skillet and set aside.

Grate the zest from one of the lemons. It should make about 1 1/2 teaspoons.

Whisk together the cream, rum, and zest then bring to a boil. Reduce to a simmer for 6-8 minutes or until it gets a little thicker. Whisk in 2 1/2 tbsp of the fresh lemon juice. Return the shrimp to the sauce. Pour the sauce and the shrimp over the pasta and garnish with parsley and lemon slices.

ANGEL HAIR PASTA WITH A CITRUS RUM CREAM SAUCE



Description:

This is a bright and summery pasta dish. Leave out the shrimp to make it a great side dish or leave them in for an entrée that your guests are sure to love!

Rums used: Don Q Citrus Rum