

## Bully Boy Distillers Releases a New Rum. Here's How to Drink It

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Food & Drink, Bully Boy Distillers

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[Bully Boy Distillers](#), a Boston-bred liquor purveyor, is unveiling its fifth product this week. Called "Boston Rum," the new spirit is a barrel-aged, dark rum, made with molasses. According to the company, the rum boasts hints of vanilla, caramel, and nougat, which sounds more like a candy than a spirit and is A-OK in my book.

"We're proud Bostonians, so we aimed to create a one-of-a-kind spirit that celebrates our personal history as well as the heritage of our city, and it only seemed appropriate to dub it 'Boston Rum'," Will Willis, co-founder of Bully Boy Distillers, said in a statement. "It's exciting to introduce a spirit that reflects the heart and soul of who we are as we add to our collection of spirits."

Boston Rum joins the ranks of Bully Boy's other products: Vodka, White Rum, un-aged Whiskey, and American Straight Whiskey. A bottle of the Boston Rum is priced at \$31, and is available at a variety of liquor stores in the

area ([click here for a list](#)).

Of course, we couldn't preview a new liquor without giving you use-cases for it. Check out two recipes featuring the Boston Rum below. It's almost the weekend.... in two days.

### Slightly Stormy

- 1.5 OZ Boston Rum
- teaspoon of fresh lemon juice
- 1/2 OZ of Cranberry Juice
- 3 OZ of Ginger Beer
- Stir
- Serve over ice

### Rum Old Fashioned

- 2 oz. of Boston Rum
- 1/3 oz. of simple syrup
- 3 dashes Angostura Bitters
- add ice, stir 15-25 times
- Strain over fresh ice
- Garnish with a peel of orange