

Marian Blackout

Dark Rum Liqueur with Marian Plums, Warm Spice & Lime Zest



Marian Blackout was born after dark, when sweetness turns serious and fruit shows its darker side. Ripe Marian plums release a sharp, wine-like depth, their skins lending tension and bite beneath the surface. Dark rum wraps the fruit in molasses warmth, while cane sugar smooths the edges without softening the mood. Mace and cardamom hum quietly in the background — resinous, warm, restrained. A thin strip of lime zest cuts through the weight, keeping the liqueur awake and alive. This is a slow pour, meant to sit with you, deepen over time, and disappear quietly into the night.

Ingredients

- Dark Rum — 1 L
- Marian Plums (pitted) — 900 g
- Cane Sugar — 150 g
- White sugar — 30 g
- Mace — 1 blade
- Cardamom — 2 pods, lightly crushed
- Lime - Zest ½ lime



Preparation

1. Wash and pit the Marian plums, then gently crush to release juice without mashing.
2. Place the prepared plums into a large, clean glass jar.
3. Add the mace blade and lightly crushed cardamom pods.
4. Add thin strips of lime zest, avoiding all white pith.
5. Pour the dark rum over the ingredients, fully submerging them.
6. Seal the jar and store in a cool, dark place.
7. Gently shake every few days during a 4-6 week maceration.
8. Strain the liquid, pressing the fruit lightly.
9. Stir in both sugars until dissolved, bottle, and age for at least 2 months.