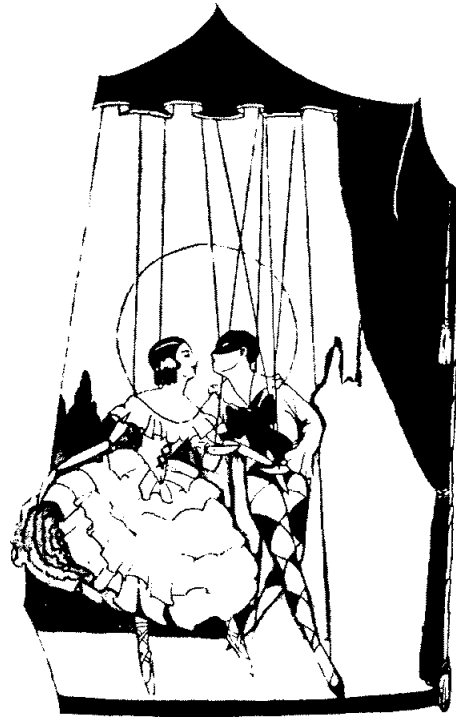


The Return of Romance — Daiquiris Roll Into the Limelight



The daiquiri is the quintessential rum libation. No, we're not talking about the syrupy-sweet, blended concoction that many establishments now serve, but rather the classic daiquiri, the drink that originated back in the '20s and '30s, when the island was renowned for having the most capable, professional bartenders in the world. The daiquiri cocktail swept through the Caribbean and eventually the world like a blast of good news. Crisp, refreshing and amazingly delicious, the daiquiri is experiencing a resurgence in the United States that borders on the phenomenal.

This is a trend worth riding. It mirrors the booming popularity of rum, which has quietly become the hottest growth spirits category in the nation. The drink enjoys all of the attributes requisite for longevity. It's easy to make well and loaded with exotic appeal.

The daiquiri is a perfect balance between sweet and tart, and loaded with flavor. The original was made with light rum, sugar and fresh lime juice, shaken and then strained into a

chilled cocktail glass. The classic hand-shaken daiquiri is an excellent way to enjoy a wide array of rums.

The daiquiri is also an extremely versatile drink, capable of being modified in a number of different ways. For example, at the legendary *La Floridita Hotel* in Havana, the signature of the house is the **La Floridita Daiquiri**, which adds 3/4 oz. of Cointreau to the original recipe. The **Charles Daiquiri** is made with light and dark rum, Cointreau, fresh lime juice, and sugar. The **Florida Daiquiri** is made with a splash of grapefruit juice, the **Pink Daiquiri** with a dash of grenadine. Tweak the recipe as you wish. Keep the ingredients to a minimum, maintain a clean taste, and create your own classic daiquiri.

Light rum is traditionally used as the basis for fruit daiquiris because its subtle flavor will not overwhelm the taste of the fresh fruit. On the other hand, using a dark, full-bodied rum such as Bacardi 8 or Appleton Estate V/X, in a strawberry daiquiri adds a thoroughly delightful, caramel essence to the drink. Dark rums are

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also excellent in banana or raspberry daiquiris. Adding spiced rum will lace a fruit daiquiri with flavors of clove, allspice and cinnamon.

Dark rum is also ideal for drizzling on top of a fruit daiquiri. It adds a great flavor and enhances the drink's presentation. Drizzles are especially effective on light-colored, light-flavored drinks, such as banana, pineapple or peach daiquiris.

Swirl daiquiris are another creative way to enjoy different rums. Swirls are frozen drinks prepared simultaneously in different blenders. The concoctions are then layered or swirled together in a house specialty glass. Each component can feature a different type of rum.

For instance, one layer could be a raspberry daiquiri made with Mount Gay Eclipse, an aromatic, amber rum from Barbados, and the other a banana daiquiri made with dark rum, such as Cruzan 5-year or Gosling's Black Seal. Serve with a drizzle of Jamaican rum over a dollop of whipped cream for a superb specialty.

To help get your creative juices flowing, we've assembled a number of delicious variations on the daiquiri. In your enthusiasm to taste the best and brightest daiquiris, don't overlook the original. There's a reason it's the original after all.

Berry Daiquiri

House specialty glass, chilled

Pour ingredients into an iced blender canister

1 1/2 oz. Bacardi Light Rum

1/2 cup raspberries or strawberries

1/2 oz. Rose's Lime Juice

2 oz. sweet 'n' sour

Blend thoroughly

Float 3/4 oz. Chambord

Pineapple wedge and cherry garnish

Calypso Daiquiri

House specialty glass, chilled

Pour ingredients into an iced blender canister

1 1/2 oz. Appleton Estate V/X Jamaican Rum

1 ripe banana

1 tsp. vanilla extract

1/2 oz. half & half cream

2 1/2 oz. sweet 'n' sour

Blend thoroughly

Float 3/4 oz. Rhum Barbancourt 4-Star

Pineapple wedge and cherry garnish

Charles Daiquiri

Cocktail glass, chilled

Pour ingredients into an iced mixing glass

1 1/2 oz. Bacardi Light Rum

3/4 oz. Bacardi 8 Rum

3/4 oz. Cointreau

1/2 oz. Rose's Lime Juice

1 1/2 oz. sweet 'n' sour

Shake and strain

Lime wheel garnish

Key West Daiquiri

Cocktail glass, chilled

Pour ingredients into an iced mixing glass

1 1/2 oz. Cruzan 5-Year Añejo Rum

1/4 oz. grenadine

1/2 oz. Rose's Lime Juice

1/2 oz. grapefruit juice

1 1/2 oz. sweet 'n' sour

Shake and strain

Lime wheel garnish

La Floridita Daiquiri

Cocktail glass, chilled

Pour ingredients into an iced mixing glass

1 1/2 oz. Light Rum

3/4 oz. Cointreau

3/4 oz. fresh lime juice

2 oz. sweet 'n' sour

Shake and strain

Lime wheel garnish

Mulata Daiquiri

Cocktail glass, chilled

Pour ingredients into an iced mixing glass

1 oz. Appleton V/X Jamaican Rum

1 oz. Mount Gay Eclipse Rum

3/4 oz. Brown Crème de Cacao

3/4 oz. Maraschino Liqueur

1/2 oz. Rose's Lime Juice

2 oz. sweet 'n' sour

Shake and strain

Lime wedge garnish

Prickly Pear Daiquiri

House specialty glass, chilled

Pour ingredients into an iced mixing glass

2 oz. Bacardi Limón Rum

1/2 oz. grenadine

1 oz. sweetened lime juice

1 oz. sweet 'n' sour

2 oz. prickly pear puree

Shake and strain

Lime wheel garnish

Rhum Daiquiri

Cocktail glass, chilled

Pour ingredients into an iced mixing glass

1 1/2 oz. Rhum Barbancourt 5-Star

3/4 oz. Chambord

3/4 oz. Crème de Banana

2 oz. sweetened lime juice

Shake and strain

Lime and orange wheel garnish

Robert Plotkin is a judge at the San Francisco World Spirits Competition and the author of numerous books including *Secrets Revealed of America's Greatest Cocktails*. You can reach him at BarMedia— **robert@barmedia.com**.

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