

Strawberry Daiquiri

1.5 oz light, Jamaican rum
¾ oz fresh lime juice
1 oz Strawberry Syrup

The Daiquiri gets a bad rap. Most people picture it as a super-sweet, frozen concoction that's guaranteed to give you a headache in 13 minutes and can be found on any beachside bar menu. And there is a time and a place for that. But the classic Daiquiri is a mighty thing. It's a simple, delicious cocktail that strikes the perfect balance of sweet, tart, and boozy. Let it be known that the original Daiquiri uses plain simple syrup. The flavored ones (strawberry, blackberry, orange, pineapple, etc) are not at all traditional, and for the most part, I ignore them entirely.

This is the exception. Sweet, candy-like, and fragrant, the strawberry syrup is the perfect complement to Jamaican rum and fresh lime. And, if you have the syrup in the fridge already, it takes 3 ½ minutes to go from wanting this drink to having this drink.

These are the amounts of ingredients that I like, but you might want extra lime or extra syrup. Keep in mind, if you're a barware and glassware fanatic like I am, that this amount of liquid is what can fit in a standard size coupe (which is my favorite glass to serve it in). Adjusting liquid amounts means you might need a bigger or smaller glass. When in doubt, pour it in to whatever you've got. The shape of the glass won't affect the taste one bit. I'd probably still stick with glass, though. It's just such a pretty drink, that it would be a shame to hide it.

Pour all ingredients into a cocktail shaker with 3-4 ice cubes and shake until the outside of the shaker is frosty (about 30 seconds). I like to double strain into a chilled coupe glass, but a single strain will be fine. Garnish the rim with a strawberry by making a small cut on the side of the berry for the glass edge to slide in to (it helps stop the strawberry from sliding everywhere).

If you don't have a cocktail shaker, get one. In the meantime, you can absolutely still make this by pouring all the ingredients into a large glass, stirring until everything is mixed and chilly, and the straining into another glass. Stirring it will take about 90 seconds instead of 30, but it will still be tasty!

Cheers!

