

# **DAIQUIRI**

## **INGREDIENTS**

- 2 oz Plantation 3 Stars rum
- 1 oz lime juice
- .75 oz simple syrup

## **DIRECTIONS**

1. Fill cocktail shaker a third full with ice. Add rum, lime juice and simple syrup.
2. Shake ingredients enough to chill the shaker but not enough to break up the ice into tiny pieces and dilute the cocktail with water. See video below for details. It may seem like I'm putting too much of an emphasis on the shaking part but this is where you really "make" the cocktail. Just like various dishes, you don't want to cook/bake/fry them for too long/not long enough/too hot/not hot enough. It takes the correct balance.
3. Strain ingredients into a coupe glass (garnish with a lime if you have one). This will filter out the ice shards from the shaking. Double strain that ish if you really want to impress your friends. Please use a coupe glass. I die a little inside every time I'm served a daiquiri in anything but a coupe.