

In-House

with Tony Abou-Ganim



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Whatever Happened to the **Daiquiri**?

I'm not talking about those frozen concoctions that are produced in an industrial-looking machine and come in every flavor (or artificial flavor) under the sun. No, I'm talking about the classic Daiquiri, the cocktail that legend has it was first mixed in Santiago, Cuba, sometime between 1898 and 1905.

As the story goes, American engineer Jennings Cox, who worked in the Cuban copper mines, was entertaining some American guests and had run out of gin. Not wanting to serve just the local spirit—rum—he made a simple mixture of rum, fresh lime juice and sugar. The drink was eventually named after the mine, and the Daiquiri was born.

The drink remained local until U.S. Navy medical officer Admiral Lucius W. Johnson tried a Daiquiri in 1909. The good Admiral introduced it to the United States by way of the Army and Navy Club in Washington, D.C., where a select few can still enjoy it at the Daiquiri Lounge to this day.

It wasn't until 1912, at a joint called El Floridita in Havana, Cuba, that bartender Constantino Ribalaigua Vert elevated the Daiquiri to classic status. Constantino is credited with serving Ernest Hemingway his infamous Papa Doble—a frozen Daiquiri with a double portion of rum and no sugar—and is famous for the creation of the Hemingway Daiquiri, made with rum, Maraschino liqueur, fresh lime and grapefruit juices.

My dear friend George, a true gentleman who fancies himself a bit of a

bon vivant and very much enjoys imbibing well-crafted cocktails, just returned from a trip to Havana. Visiting El Floridita, he found himself face to face with a life-size bronze statue of the great writer, occupying his regular barstool. When placed in such a situation what's a man to do but order a Daiquiri or two? "Although frozen," George reports, "they were made with fresh lime juice and Havana Club rum with just the right amount of sugar . . . simply perfect!"

The Daiquiri is one of the ten most important cocktails of all time, one that all bartenders should know and master. Its elegance lies in perfect balance and simplicity: rum, fresh lime juice and sugar.

Classic Daiquiri

- 2 oz. Oronoco rum*
- 1 oz. fresh, hand-extracted lime juice
- 1 oz. simple syrup (50-50)

In a mixing glass, add Oronoco, fresh lime juice and simple syrup; shake with ice until well blended. Strain into a chilled cocktail glass. Garnish with a thin wheel of lime, floating.

**This is a cocktail in which you can experiment with many wonderful rums, such as those from Clément, Barbancourt, Cruzan, Mount Gay, Appleton Estate and Bacardi, to name a few.*

Hemingway Daiquiri

- 2 oz. 10 Cane rum
- 1/4 oz. Luxardo Maraschino liqueur (or to taste)
- 1/2 oz. fresh, hand-extracted lime juice
- 1 oz. fresh Ruby Red grapefruit juice
- 1/2 oz. simple syrup (optional)

In a mixing glass add 10 Cane, Maraschino liqueur, simple syrup, fresh lime and grapefruit juices; shake with ice until well blended. Strain into a chilled champagne coupe. Garnish with a thin lime bowtie.

