



La Florida Daiquiri

ABSINTHE BRASSERIE & BAR SAN FRANCISCO, CA

Jeff Hollinger, bar manager of San Francisco's Absinthe Brasserie & Bar, first added "La Florida Daiquiri", inspired by a recipe from the *Trader Vic's Bartender Guide*, to the cocktail list because it was an "interesting and refreshing interpretation of the original 'Hemingway Daiquiri.'" The only change to the classic rum, lime juice, maraschino liqueur and grapefruit juice concoction is the addition of simple syrup to balance the acidity. "These ingredients are all meant to play together. The fact that this cocktail was created over 50 years ago, and that it still works today, should be the only testament that 'La Florida Daiquiri' needs when asked what someone likes about it," Hollinger explains.

Ingredients:

1 ½ ounces rum
½ ounce fresh lime juice
¼ ounce simple syrup
¼ ounce maraschino liqueur
Splash of fresh grapefruit juice
Lime wedge for garnish

Method: Combine all of the liquid ingredients in an ice-filled cocktail shaker. Shake until cold and then strain into a chilled cocktail glass. Garnish with a lime wedge.