



Leadership... with a Twist!

Perhaps the most iconic rum drink of all time, the **Daiquiri** celebrates Cuban history and culture. All too often, however, current renditions of the cocktail – frozen and slushy, sticky-sweet with imitation fruit-flavored -- bastardize the classic simplicity of rum, lime juice and sugar.

The origins of the **Daiquiri** can be traced to the tiny mining community of Daiquiri, on Cuba's eastern coast. American mining engineer James Cox is credited with inventing the **Daiquiri** in 1886, adding sugar to a rum-and-lime-juice concoction that the locals had likely been imbibing for nearly 150 years.

(Notably, the original **Daiquiri** recipe is similar to that of the British Navy's *grog* -- provided to sailors since the 18th Century to curtail both scurvy and mutinous thoughts on long voyages at sea.)

The **Daiquiri** was introduced in the United States in 1909, when U.S. Navy Admiral Lucius Johnson brought the cocktail to the Army Navy Club in Washington, D.C. Its popularity quickly spread beyond the military ranks. In fact, it is speculated that a young John F. Kennedy may have tasted his first **Daiquiri** at the Army Navy Club. What is known, is that it became his cocktail of choice in later years.

In the Prohibition era, many well-to-do Americans flocked to Cuba and sampled the increasingly imaginative **Daiquiris** offered in the chic clubs of Havana. Famed bartender Constantino Ribalagua is noted for creating the first frozen **Daiquiri** at El Floridita Club -- nicknamed *La Catedral del Daiquiri* -- in the Cuban capital city.

The cocktail became popular stateside again in the 1940s. Wartime rationing made alcohols like whiskey and vodka hard to come by, but FDR's Good Neighbor policy opened up trade and travel with Cuba, the Caribbean and Latin America. Once regarded as the drink of sailors, wharf rats and similar tattooed ne'er-do-wells, rum was easily obtained in the war years, and the **Daiquiri** was at the forefront of that popularity.

Daiquiri

Fill a glass or metal shaker with shaved ice and add:

2 oz. light rum

3/4 oz. fresh lime juice

1 tsp. powdered sugar

Shake vigorously until chilled and strain into a glass of ice or a chilled goblet.

Garnish with a lime wheel.