BY ROBIN SCHEMPP

Hand-Shaken DAIQUIRI

The Daiquiri is 2012's comeback cocktail. Created in Cuba by American mining engineers, it was a simple iced and swizzled (or stirred until frosty) drink of only three Caribbean ingredients: lime, sugar and rum, in a bracingly tart ratio with simplicity that belies its complexity. The drink became a swanky, hand-shaken cocktail for those escaping Prohibition in Cuba — including Ernest Hemingway — and has spawned several classic versions, including the Hemingway with maraschino, the Creole with Créole Shrubb and orange juice, the Floridita with aged rum and grapefruit, and of course, the frozen versions.

"With the resurgence of bartenders and mixologists bringing back pre-Prohibition-era cocktails, it was only natural the Daiquiri would see a revival," says Adam Kanter, owner of Philadelphia's Rum Bar. "With the popularity of the Daiquiri's distant cousin — the frozen Daiquiri — the authentic Cuban-style Daiquiri had faded into obscurity. Thanks to an interest in 'what's old is new again,' it's seeing a renaissance."



A hand-shaken daiquiri is classically served straight up or over crushed ice.

This is a rum drink! Traditionally made with white or light rum, base options can range from gold, añejo, spiced and rhum agricole to rum liqueurs such as Créole Shrubb.

Sugar is central to the drink and is often replaced with simple syrup to lengthen and maintain consistency, so a world of subtly or boldly flavored syrups can add an innovative touch, as can molasses, demerara or other brown sugar and cane syrups.

Ideally, there will always be fresh lime, but other citrus varieties like Meyer lemon, Buddha's hand, grapefruit or orange varietals or essences can be just as classic.

The Daiquiri is meant to be a simple cocktail, so limiting ingredients keeps it close to its roots. However, it can take on slight alterations for a signature twist: A dash of aromatic or citrus bitters can make a big flavor-enhancing splash, while the addition of egg white or other frothy ingredients adds weight.

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