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Refreshing cocktails to carry us through a summer like no other



(Photos by Tom McCorkle for The Washington Post; food styling by Lisa Cherkasky for The Washington Post)

By M. Carrie Allan | Columnist, Food

Golden Daiquiri

The cachaça in this daiquiri riff adds a subtle, grassy note, cutting the richness of the pineapple rum. If you don't have it, you can substitute rhum agricole (or even a dry Cuban-style white rum, such as Bacardi or Havana Club). If you can't find demerara sugar to make the syrup, you can substitute turbinado or even basic light brown sugar.

Where to Buy: We found Plantation Pineapple rum at Total Wine & More and other good liquor stores.

- 1 1/2 ounces **Plantation Pineapple rum**
- 1/2 ounce cachaça
- 3/4 ounce fresh lime juice
- 3/4 ounce demerara syrup (see NOTE)
- 2 dashes Angostura or pimento bitters
- 1 small fresh mint leaf (optional), for garnish

Chill a cocktail glass. Fill a cocktail shaker with ice, then add the rum, cachaça, lime juice, syrup and bitters. Shake hard for 30 seconds, then strain into the glass and float the mint leaf on top.

