



## BANANA DAIQUIRI

- .75 oz. Giffard Banane du Brésil
- 1.75 oz. Rum-Bar Gold
- .25 oz. Rum-Bar White Overproof
- .75 oz. Fresh lime juice
- .25 oz. Simple syrup

**METHOD:** Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

**GARNISH:** No garnish necessary.

### A COCKTAIL HISTORY

The daiquiri -- intensely loved by bartenders and cocktailians -- has seen its fair share of riffs and modifications, but no other flavor complements rum quite like banana. According to Charles H. Baker, author of 1939's *The Gentleman's Companion*, the legendary daiquiri was created in order to make palatable the combination of rum and water then commonly used to prevent malaria among sailors and the Royal Navy. The solution to add lime juice and sugar to the otherwise medicinal mixture originated with Harry E. Stout and Jennings Cox, who created the cocktail in 1898 in the village of Daiquiri, in Cuba.

### ABOUT BANANA DU BRÉSIL

Plump, sun-ripened Brazilian bananas are slowly infused in neutral spirit and then blended with a spirit distilled from bananas. A touch of oak-aged Cognac and natural sugar marries the luscious favors together and lends an opulent mouth-feel.



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