

#EnCasa con Fernando Saralegui

Cuban Cocktails

INGREDIENTS

Cubanito

(Yields one cocktail)

2 ounces Bacardi "Plata" White Rum

5 ounces Tomato juice (Not V8!)

4 dashes Worcestershire

½ Lemon, juiced

3 dashes Tabasco

1 tablespoon of prepared pure horseradish, *read the label: only horseradish and vinegar.*

Celery Salt

INSTRUCTIONS

You'll need some basic bar utensils:

Cocktail Shaker with built in strainer or with strainer

Muddler: Like a pestle, usually made of wood used to mash or "muddle" fruit and or herbs in the bottom of a glass

Small cutting board

Paring knife

Stirrer, as simple as a spoon

2oz shot glass

Cubanito - *Yes, a rum Bloody Mary*

Use a lemon segment to moisten 1/2 the outer rim of the glass and drag the rim through celery salt on a plate or the palm of your hand.

Combine condiments in glass and stir, add ice. Add rum stir and tomato juice and stir vigorously to get condiments evenly throughout the glass.

Alternately all the ingredients can be put in a shaker and given a light shake to chill and then pour over ice into a celery salt rimmed glass.

Cuban Cocktails

INGREDIENTS

Cuba Libre

(Yields one cocktail)

2 ounces Bacardi "Plata" White Rum

Coca-Cola

Lime

Mojito

(Yields one cocktail)

2 ounces white rum

1 ounce simple syrup

1/2-1/2 water/sugar boiled until sugar is dissolved, cool and use in bar. Will stay dissolved for future cocktails.

1 ounce fresh lime juice

Fresh mint 4 to 5 leaves de-stemmed, and torn

Club soda

Classic Daiquiri

(Yields one cocktail)

2 ounces white rum

1 ounce simple syrup or alternatively triple sec or Grand Marnier

1 ounce lime juice

INSTRUCTIONS

Cuba Libre - *In Little Havana, Miami this drink is known as a "Mentirita" or little lie.*

Pour rum over ice and fill glass with Coke.

Garnish with lime.

Mojito - *The ubiquitous cocktail of Cuba and for good reason, a cane based liquor: rum with a sugar based syrup with mint and lime. Practically a portrait of the island!*

Add mint, simple syrup and muddle well, add lime juice in the bottom of a glass and muddle well yet again.

Fill glass with ice, add rum, stir and top with soda, stir.

Garnish with fresh mint leaves and lime wedge.

Classic Daiquiri - *Essentially a rum margarita and maybe more Cuban than a mojito!*

Combine in a shaker, shake, and strain into a chilled martini glass.

Garnish with lime wedge.

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INGREDIENTS

Red Sangria (Yields 1 gallon)

2 bottles of red wine: Dry with full fruit, Gamay is good

1 quart of orange juice

1 pint of lime juice

375 ml gold rum

125 ml triple sec

2 apples sliced thinly across including seeds. A mandolin works well, but please be careful!

2 oranges sliced in circles and halves for glass rim

Club soda

INSTRUCTIONS

Red Sangria - *Like many recipes in Cuba, a direct import from Spain.*

Combine all ingredients save the soda and halved oranges in a pitcher and chill.

In a wine glass (or whatever you have around) add ice and 2 oz of soda to the bottom of the glass.

Pour the sangria over the soda and garnish with fruit.