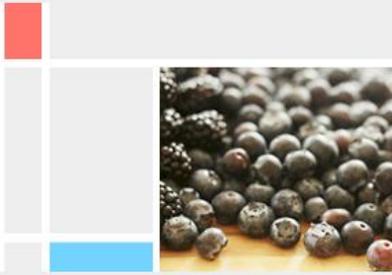


THE WAY THE COOKIE CRUMBLES



Strawberry Daiquiris

4 drinks

Make the sugar syrup by heating 1 cup water and 1 cup sugar over medium heat until the sugar dissolves. Cool before using. Cover and refrigerate leftovers for several weeks.

Make the strawberry rum by pouring 1 (750-ml) bottle of rum over 1 pound of stemmed and quartered strawberries. Strain after 5-7 days. Cover and refrigerate leftovers for several weeks. Your yield, unfortunately, will be slightly less than 750 ml, as the strawberries soak up some of the rum.

Our favorite rum for mixing is Shellback Silver.

1½ cups strawberry rum

¾ cup lime juice

¼ cup sugar syrup

In a large measuring cup, mix the three ingredients. Fill a cocktail shaker with crushed ice; add half the rum mixture. Cover and shake until the sides of the cocktail shaker are frosty. Strain into two glasses. Add more ice and repeat with the remaining mix. Add some of the ice from the shaker into each glass. Serve immediately.