# El Favorito de Los Barbados

### Recipe for 1 Cocktail



#### **Description**

A kind of red pepper Daquiri and its spicy touch...

#### Note

Add a red pepper dices skewer on the edge of your glass...

#### **Ingredients**

- 4 Dices Red pepper
- 0.50 Oz Lemon juice
- 0.50 Oz Liquid cane sugar
- 2 Drop(s) Tabasco
- 1 Oz White cranberry juice
- 1 Oz Mount gay eclipse rum
- Ice

#### **Preparation**

In a shaker, put the red pepper pieces, pour out the lemon juice and the sugar cane. Use a muddler to crush this mix. Pour the other ingredients and fill up your shaker with ice. Shake well during 8 to 10 seconds. Serve your drink in a Martini glass, use a cocktail strainer for the ice.

## **Cocktails glasses**



Cocktail glass

#### Method of preparation



Muddler



Shaker