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## Cocktail of the Week: Daikiri Brugal

by Stephanie Nolasco | 07.15.2009 | 2:30pm | 0 Comments



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No spirit is more diverse in the world of cocktails than rum, a distilled beverage that's often the key to an icy tropical escape. Rum, primarily made from sugarcane or molasses, can be enjoyed straight up or in a beloved daiquiri. Described as both "biter poison" and "sugar wine," this unique elixir comes in all types of flavors, such as dry sandalwood, roasted coffee, and ripe mangoes. It can also be found in various tones, including golden amber and crystal clear. With thousands of rums cultivated around the world, it's often difficult to find the right bottle that can be savored alone or in a fruity mixed drink. And while we don't like to favor specific brands, there is one Caribbean island that is making us bend the rules.

The Dominican Republic is famous for its hip-shaking music, dj Kudon, and rum, particularly Brugal. Created by Don Andres Brugal in 1888, it's currently the largest-selling brand in the Dominican Republic and among the top five rums in the world. This exceptionally smooth sipping spirit is even served to tourists right off the plane in Santo Domingo, making it the Dominican Republic's national pride. However, if you'd rather prepare something more sophisticated than rum on the rocks, you could create a Daikiri Brugal, a revamped version of a daiquiri. You won't fail to mesmerize guests with a chilled honey-hued liquid crystal with hints of oozing caramel, butterscotch, and dried apples. Made with Triple Sec for an added taste of candied oranges and freshly squeezed lime juice to balance out all the cocktail's sweetness, this drink is actually easier to make than a [Papa Doble](#), which is meant for patrons looking for more alcohol than sugar. Whether you're looking to satisfy your sweet tooth tonight or not, it's safe to say that the always delectable Daikiri Brugal gives a whole new meaning to rum cocktails. Ygr!

### Daikiri Brugal Recipe

**Ingredients:**  
 1 1/2 oz. Brugal Anejo Rum  
 1 oz. Triple Sec  
 1/2 oz. Lime juice  
 1/2 tsp. Sugar  
 1 Lime wedge

**Preparation:**  
 In a blender, combine all ingredients with ice and blend until texture is smooth and velvety. Pour into a cocktail glass and garnish with lime wedge.

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