

Spirited Entertaining

Yo Ho Ho And A Couple Of Favorite Rum Recipes

(NAPSA)—You don't have to be a pirate of the Caribbean to love a good rum cocktail. Here are two classic cocktails made with Puerto Rican rum, which is characteristically light bodied and rich in taste, texture and complexity.

The first is the Piña Colada, Puerto Rico's most famous rum drink, created in San Juan in 1951 by Ramon Marrero at the Caribe Hilton Hotel.

CLASSIC PIÑA COLADA

- 1 ounce cream of coconut**
- 2 ounces pineapple juice**
- 1½ cups light or amber Puerto Rican rum (e.g., Bacardi Light or Bacardi Gold)**
- 1 ounce evaporated milk or honey cream**

Mix ingredients in blender with 1 cup crushed ice. Serve in a tall cocktail glass or goblet.

For a twist, try a Banana Colada: One small banana, 2 ounces milk, and 1½ cups Captain Morgan Parrot Bay.

The second rum recipe is the Mojito, which has become one of the most popular rum drinks in America today. Here is a recipe from Cafe Atlantico in Washington, D.C.:

TRADITIONAL MOJITO

- 2 ounces light Puerto Rican rum (e.g., Don Q Cristal)**
- 4 lime wedges**
- 8-10 mint leaves (no stems)**



Puerto Rico's most famous rum drink is the Piña Colada.

- 1 tablespoon sugar**
- Splash of soda water**
- 1 stick sugarcane**

In a highball glass, muddle sugar, limes and mint. Add rum, soda, and crushed ice. Cover with another glass and shake well. Garnish with a sugarcane stick.

What distinguishes Puerto Rican rum from all others is that, by law, all Puerto Rican rums must be aged a minimum of one year in charred, white American oak barrels. This produces a smoother, finer-tasting rum. The lighter rums are more delicate, which provides for a great mixer. The darker, more aged rums drink like a fine aperitif. The difference is in their taste and smoothness.