

THE FREEZE IS ON

Like all resourceful restaurant and bar owners, a couple outside New Orleans looking to utilize a big batch of '70s Tequila Sunrise mix threw it in a blender with ice and called it a frozen Daiquiri. Within 10 years, the increase in machines, bars and stands dedicated to the drink in, around and stretching far outside New Orleans was meteoric. The icy-cold concoction, profitable even with high-quality ingredients, soon became ubiquitous. Those once-vilified frozen machine drinks are enjoying a year-round resurgence, utilizing better ingredients, methodologies and high creativity. The refreshingly frozen daiquiri is at the top of the crop.

Frozen machine drinks now have a friend in ingredient bases and syrups that provide long-lived consistency. Regardless, replace ice with filtered water when using a slushy or granita mixer dispenser.

For a more refined drink from the blender, strain to remove large ice fragments.

Sweeten slightly more for a frozen drink with a mix of syrup, purée and liqueurs (this will enhance the texture as well). With this hibiscus purée and liquor, build or stack them to get the most flavor hit through the ice.

Base rums in a frozen blend always work best in combination. The combo might be lighter for more delicate flavors or darker and stronger for more classic cocktail-type concoctions.

Fruity and tropical flavors are a natural here (as with the hibiscus), but savory and strong traditional cocktail flavors also have a place in a slushy cocktail. Just remember to balance the sweetness with fresh citrus or other offset ingredients.

ISLANDS IN THE STREAM DAIQUIRI

1 oz. Silver rum
 ½ oz. Gold or amber rum
 1 ½ oz. Sweet hibiscus purée
 1 ½ oz. Freshly squeezed lime juice
 ½ oz. 50/50 cane simple syrup
 ½ oz. Hum Botanical Spirit
 Pinch of wild hibiscus flower salt

FINISH:

Wild hibiscus flower half-salted rim
 Poco Grande glass
 Float of dark rum
 1 Amarena cherry

Blend top seven ingredients with 6 to 8 oz. crushed ice and pour into a hibiscus-flower-salted-rim glass, float with dark rum and garnish opposite salt side with Amarena cherry. May be batched (1:1) in a machine, replacing ice with water.