



Caribbean 75

The French 75 has been around since WWI; it's named after the big French 75 mm field gun since it packs such a punch! Originally made with cognac or gin, but it's summer and I think tropical, such as a light rum.

Diplomático Planas Rum works well in this drink. Aged for up to 6 years and charcoal filtered, this rum has a fresh, smooth and complex taste, with a faint hint of sweetness and coconut.

Warning: like the original, this cocktail packs a deceptive punch — after a couple of these, you may want to strike a pose like the Captain and shout “Yo, Ho, Ho!”

Ingredients

- 2 teaspoons Fresh Lime Juice
- 3 ounces Diplomático Planas Rum
- 1 teaspoons Pineapple Sage Simple Syrup
- Mandard Touraine Brut NV
- 1 slice or chunk of Fresh Pineapple
- 1 sprig of Pineapple Sage
- Optional: Little cocktail umbrella

Preparation

Combine lime juice, rum and simple syrup in a cocktail shaker filled with ice. Shake well. Pour into a champagne flute and top with Touraine Brut. Garnish with a sprig of Pineapple Sage and a chunk of pineapple (Little umbrella, optional!).

Pineapple Sage Simple Syrup

Ingredients

- 1 ½ C Water
- 1 ½ C Sugar
- 15-20 Fresh Pineapple Sage leaves
- **Option: 2 T Vodka*

Heat water and sugar in a small sauce pan over medium heat until simmering and sugar dissolves

Remove from heat and add basil leaves

Cover with a lid and allow to steep until cool

**Option: add vodka when cooled*

**Syrup will keep refrigerated for up to 2 weeks; it will keep indefinitely with the addition of vodka*

Cheers,

Sue McNamara CS, CSW

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