

Frozen Lime Daiquiri

4 servings

- 24 cubes ice
- 240 ml rum
- 60 ml triple sec
- 180 ml ounces lime juice (fresh)
- 60 ml simple syrup
- Garnish: lime wedge



Simple syrup

- 1-2 C sugar
- 1 C water

1. Bring water to boil
2. Dissolve sugar in water, stirring constantly
3. After sugar is completely dissolved, reduce heat, cover, and simmer for 10-15 min.
4. Allow to cool completely and thicken, then bottle