

# Our State eats

Sponsored by Proof Alliance NC

## By No Means Daiquiri

Yield: 1 serving.

### Simple syrup:

- 1 cup water
- 1 cup sugar

### Cocktail:

- Ice
- 2 ounces ArKay Non-Alcoholic Rum
- 1½ ounces lime juice
- ½ ounce grapefruit juice
- ½ ounce simple syrup
- Lime wheel (for garnish)
- Luxardo cherry (for garnish)

**For the simple syrup:** In a small saucepan, combine water and sugar and bring to a gentle simmer over medium heat. Stir until sugar is completely dissolved, and remove from heat. Let cool to room temperature before transferring to a squeeze bottle or air-tight container. Syrup will keep up to 1 week in refrigerator.

**For the cocktail:** In a cocktail tin filled with ice, add rum, juices, and simple syrup, and shake vigorously until outside of tin is very cold. Strain into a chilled martini or coupe glass and garnish with lime wheel and Luxardo cherry.



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