

TIKI

MODERN TROPICAL COCKTAILS

SHANNON MUSTIPHER



RIZZOLI
NEW YORK

MISSIONARY'S DOWNFALL

I don't come across this drink often enough, and I think it deserves a hell of a lot more play than its more popular counterparts, the Piña Colada and the Painkiller—similar cocktails that push coconut cream and pineapple to the fore, while the citrus and rums brighten and spike what could be enjoyed as a sweet virgin drink. In the Missionary's Downfall, the coconut cream is replaced by apricot liqueur, giving us a significantly drier cocktail with a higher alcohol content and serving as an ambassador for Tiki to those who are disinclined toward drinking rum. Should apricot brandy prove difficult to find, consider using a dry apricot liqueur; Marie Brizard makes an excellent one, as does Rothman & Winter.

Recommended spirits:

Diplomatico Planas

Rothman & Winter Orchard Apricot

1 ounce aged white rum

½ ounce apricot brandy

1 ounce Don's Mix (see page 176)

1½ ounces pineapple juice

½ ounce fresh lime juice

10 to 15 fresh mint leaves

Garnish:

Mint sprigs

Pineapple wedge

Lime wheel, scored

Combine all in a blender with pebbled ice. Blend on high speed until smooth, approximately 15 to 20 seconds. Pour into a hurricane glass and garnish with a generous mint bouquet, pineapple wedge, and scored lime wheel.

