

Strawberry Daiquiri

Classic Strawberry Daiquiri recipe with fresh strawberries, white rum, and lime juice. Perfect frozen cocktail for summer entertaining.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup strawberry
- 2 oz white rum
- 1 lime juice

Instructions

1 Prepare the strawberries

Wash 1 cup fresh strawberries under cold running water. Remove the green tops and hull the berries, then slice into quarters.

2 Chill the glass

Place 1 cocktail glass or margarita glass in the freezer for 2-3 minutes to chill while you prepare the drink.

3 Blend the daiquiri

Add the quartered strawberries, 2 oz white rum, fresh lime juice, simple syrup, and ice cubes to a blender. Blend on high speed for 30-45 seconds until smooth and slushy with no visible ice chunks.

4 Strain if desired

Pour the blended mixture through a fine-mesh sieve into a bowl to remove strawberry seeds and pulp for a smoother texture, or skip this step for a more rustic drink.

5 Serve

Remove the chilled glass from freezer and pour the daiquiri into it. Garnish with a fresh strawberry slice and lime wheel on the rim, then serve immediately.

Tips

Use frozen strawberries for the thickest, most slushy consistency and to keep your drink colder longer without diluting the flavor with too much ice.

Chill your rum in the freezer overnight before making daiquiris to maintain the drink's temperature and prevent excessive melting of blended ice.

Taste your strawberries before making the cocktail - sweeter berries may require less simple syrup, while tarter berries might need a bit more to balance the flavors.

For the smoothest texture, strain your daiquiri through a fine-mesh sieve after blending to remove any strawberry seeds or pulp chunks.

Make flavored ice cubes by freezing strawberry juice or purée in ice cube trays - these will add flavor as they melt rather than diluting the drink.

Rim your glasses with colored sugar for an attractive presentation - mix granulated sugar with a few drops of strawberry juice for a pink tint.

When muddling strawberries for a shaken version, don't over-muddle as this can make the drink bitter from crushing the seeds too much.

Pre-chill all your glassware and consider freezing your serving glasses for 20-30 minutes before serving for the ultimate cold cocktail experience.