

Sometimes the best desserts are the simplest desserts, like these Daiquiri Berries.

One of the most important rules of cooking (on a boat, and otherwise) is to treat your ingredients with respect. Let the true flavors shine, and you'll be good to go.

Since you may not have fresh berries, I see no reason why not to experiment with other fruits instead. Mango or papaya would work here as well.

I also imagine that, instead of sugar, a dab of whipped cream (homemade, canned, frozen) or greek yogurt would work nicely here. Experiment!



Daiquiri Berries

INGREDIENTS

1¼ cups light rum
¼ cup lime juice
1-quart strawberries
(or other various fruits)
Toothpicks
1 cup granulated sugar or
whipped cream/Greek yogurt

DIRECTIONS

Stir the rum and lime juice in a bowl.

Poke fruit all over with a toothpick. Nestle them side by side in a loaf pan. Pour the rum mixture over the top and refrigerate for 30-60 minutes.

Drain the rum mixture and place fruit and sugar on a plate.

Have guests skewer a rum-infused berry with a toothpick, roll it in sugar or cream to coat and eat!