

# Passion Fruit Daiquiri

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*Passion Fruits are more available than they used to be. I was surprised that a friend is growing them here in their Southern California yard. Make sure the passion fruit is ripe, as in wrinkly and looking like you should throw it out...that's when it become sweet.*

*No Passion Fruits? Don't let that stop you from making this delicious Fruit Daiquiri. I've made this with a Kiwano Horned Melon and am about to try watermelon and pomegranate in place of the passion fruit*

1	ripe, wrinkled passion fruit (about ¼ cup fruit)	2	Tablespoons	sugar
1	lime, juiced	½	cup	water
2	ounces rum	2	cups +	ice

- 1 Juice lime and slice open the passion fruit. Scoop out the passion fruit - seeds and all. Pour into a pitcher or cocktail shaker with the lime. Pour ½ cup water into the juicer, swish around and then pour into the pitcher with the rum and sugar. Muddle it all together with a wooden muddle or wooden spoon.
- 2 Add ice to the pitcher or cocktail shaker. Shake or stir and strain into some martini glasses.
- 3 Serve your Passion Fruit Daiquiri with some appetizers and pretend you are fancy!

Servings: 2

Preparation Time: 7 minutes

Total Time: 7 minutes

## Nutrition Facts

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Nutrition (per serving): 140 calories, <1 calories from fat, <1g total fat, 0mg cholesterol, 11.7mg sodium, 123.8mg potassium, 20.3g carbohydrates, 1g fiber, 17.3g sugar, <1g protein.

## Source

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