



Cocktail Pedro Collins

Description

I remember at almost every party in the 70s and 80s, the Tom Collins Cocktail was there. It is still a very popular drink in Colombia, but this other version is more latin and keeps the Caribbean touch.

Cocktail Pedro Collins or Pedro Collins Cocktail (English version below)

Ingredientes

- 2 medidas de Ron blanco.
- 1 medida de Jugo de Limon .
- Agua de soda.
- 2 cucharaditas de azucar.
- 1/2 taza de hielo picado
- Hielo en cubos.
- Cerezas y rodajas de naranja o limon para decorar.

Preparacion

1. Mezclar el ron, jugo de limon, azucar y el hielo picado en una coctelera.
2. Luego verter la mezcla a traves de un colador en un vaso largo con cubos de hielo.
3. Agregar la soda hasta el tope del vaso.
4. Decorar con cerezas y rodajas de naranja o limon.

Pedro Collins Cocktail (English version)

Ingredients

- 2 measures white Rum.
- 1 measure of Lime juice.
- Soda Water.
- 2 tbsp Icing sugar.
- 1/2 cup crushed ice.
- Ice cubes
- Cherries and slices orange or lemon to decorate

Preparation

1. Mix and shake the rum, lemon juice, sugar and crushed ice together in a mixer.
2. Pour the mix through a strainer in a tall glass with ice cubes

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3. Add the soda water until the top.
 4. Garnish with cherries and orange or lemon slices.