

Virgin Sacrifice

from Anthony Ascione

Difficulty

Burnin' Bacon

Ingredients

8-10 oz/240-300 ml tropical fruit juice blend
1/2 oz/15 ml Bacardi® 151
1 1/2 oz/45 ml Bacardi® Dragon Berry
1 maraschino cherry

You Will Also Need

- long fireplace matches or a long-handled grill lighter
- fire extinguisher on premises

Bartender's Notes

• The amount of juice used will depend upon the size of your pint glass. 16 oz American pints should use 8 oz of juice; 20 oz Imperial pints should use 10 oz of juice. We used Hawaiian Punch® in the photo, which is a tropical fruit drink that is red in color and low in actual fruit content. This caused problems getting the 151 to float easily, because the punch was the same density as the rum. A real fruit juice will work better.

- NB: shot sizes vary internationally, so we will use ounces and milliliters. In the U.S., a shot equals 1.5 ounces.

Makes one serving.

Directions

Pour fruit juice into a pint glass. *It is **very important** to only fill the pint glass halfway.*

Float a layer of Bacardi® 151 on top of the juice.

Pour the Bacardi® Dragon Berry into a shotglass.

Carefully light the Bacardi® 151.

Now, with great showmanship, drop the maraschino cherry into the shotglass and gently drop them both into the pint glass. (This is why it's so important not to overfill the glass. The Bacardi® 151 will burn **even if it splashes out of the glass** and you could be injured.)

Let everyone *ooh* and *ah* over the lightshow, but not too long or else you can break your pint glass. Blow out the flames and consume!

