

Hurricane truly packs powerful punch

Tensions ran high this past Sunday in my household. The living room became a scene of choice phrases, frustrated yelling and nervous pacing. I don't think I've ever seen my laid-back boyfriend so short-tempered, but I suppose that's what happens when New Orleans natives and die-hard Saints fans get to their first Super Bowl.

After the game, my fleur-de-lis clad companion caught a shot of fans celebrating the Saints' victory on Bourbon Street and was instantly homesick. I've been cracking open his Creole cookbooks and scouring the Internet for traditional

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recipes that will remind him of the Big Easy.

If you've ever been to New Orleans, then you've probably tried one of Bourbon Street's infamous concoctions, the Hurricane, which is said to have been invented by the founder of Pat O'Brien's Bar. I navigated my way through Mardi Gras with one in hand last year, and I'll warn you, while this cocktail tastes sweet and fruity, it packs a powerful punch.



The Hurricane

- 3 oz of light rum
- 2 oz. of dark rum
- 2 oz. of passion fruit syrup
- 2 oz. of orange juice
- 1 tsp. of fresh lime juice
- 1 tsp. of grenadine

Instructions: Pour ingredients into a cocktail shaker with ice and shake well. Strain into glass with ice cubes and garnish with an orange slice, lime wedge and a few cherries. Practice screaming "who dat" at the television.

— ANGELA FRANZER, METROMIX.COM