

Rosa Mexicano

RECIPE:

EL DIABLO

A classic tequila cocktail that is refreshing and slightly spicy.

DIABLO INGREDIENTS:

2 oz Blanco tequila

0.75 oz Ginger syrup

0.5 oz Freshly squeezed lime juice

0.25 oz Crème de Cassis

(Clear Creek is a great brand)

Club soda

DIRECTIONS FOR EL DIABLO:

1. Combine first three ingredients in a shaker
2. Shake briefly with ice and pour over fresh ice into a rocks glass
3. Top with soda and insert straw
4. Slowly pour cassis on top of the drink. Do not stir
5. Garnish with a healthy lime wedge

COCKTAIL TIPS:

As always accurate measurements are crucial.

Do not shake too long or drink will become diluted.

Straw should be placed inside drink before cassis is added to avoid disrupting the layered effect.

Drizzle cassis slowly in a circular motion to ensure even distribution.

Do not agitate glass once cassis is added; the cassis will integrate itself on its own and create beautiful striations while it does so.