

Rosa Mexicano

RECIPE:

HONEYDEW CUCUMBER JALAPEÑO PUNCH

Refreshing and clean. Jalapeño cuts through the creamy honeydew, and cucumber adds a needed crispness.

PUNCH INGREDIENTS:

- 1.5 oz Blanco tequila
- 0.25 oz Vida Mezcal (optional)
- 2 oz Honeydew juice
- 1 oz Cucumber juice
- 0.5 oz Simple syrup
- 0.25 oz Lemon juice
- 0.25 oz Lime juice
- 1 1/8 inch Jalapeño slice
- 1 oz Club soda

DIRECTIONS FOR EL DIABLO:

1. Combine all ingredients in a mixing glass
2. Stir with ice until very cold
3. Double strain over fresh ice into a rocks glass
4. Top with a small splash of club soda
5. Garnish with a cucumber slice and a small honeydew chunk

COCKTAIL TIPS:

Normally drinks that contain citrus juice are shaken with ice, but when mixing a punch the ingredients are stirred together.

Club soda gets added at the end to liven up the texture, but should not be added in a quantity to make the drink very fizzy.

If jalapeño is on the mild side, lightly bruise it before adding other ingredients. If it is spicy, it just needs to be stirred with the other ingredients. The spice should be very subtle.

Both honeydew and cucumber juices are fairly delicate and should be kept refrigerated when not in use and discarded after one day.

The drink should be ice cold upon serving for best flavor.