



PRIMOR

INGREDIENTS

- 1.5 oz Sotol
- .5 oz Ancho Reyes
- .5 oz. Syrup
- 1.5 oz Hibiscus Infusion
- 1 oz. Lime juice (freshly squeezed)
- Ice cubes
- Dry hibiscus flowers (for garnish)
- Tajin for rim

METHOD / ALCHEMY

- Prepare the Glass: Rim your cocktail glass with lime juice and dip it in Tajin to coat the rim. Set aside.
- Mix Ingredients: In a cocktail shaker, combine the sotol, Ancho Reyes, syrup, hibiscus infusion, and freshly squeezed lime juice.
- Shake: Add ice cubes to the shaker and shake vigorously for about 15-20 seconds until well chilled.
- Strain: Strain the mixture into the prepared cocktail glass filled with ice cubes.
- Garnish: Garnish with dry hibiscus flowers on top of the cocktail. Serve and enjoy!

Prep time: 5 min

ACRONIMO.
SPIRITS

