



RANCH MOJITO



INGREDIENTS

- 1.5 oz Sotol
- 30g Quince paste*
- 10 Mint leaves
- 1 oz Lime Juice (freshly squeezed)
- Club Soda top
- Ice cubes

*Alternative: Apricot jam

METHOD / ALCHEMY

- Prepare the Glass: Take a highball glass and add the fresh mint leaves and quince paste to the bottom of the glass.
- Muddle: Gently muddle the mint leaves and quince paste together using a muddler or the back of a spoon. This helps release the mint's essential oils and blends the quince paste with the mint.
- Add Lime Juice: Pour in the fresh lime juice and continue to muddle until the quince paste is well mixed and dissolved.
- Add Sotol: Fill the glass about three-quarters full with ice cubes. Pour the Sotol over the ice. Stir the mixture well to combine all the ingredients.
- Top with Club Soda: Fill the rest of the glass with club soda. Stir gently to combine.
- Garnish: Garnish with a lime wedge and a sprig of mint. Serve and enjoy!

Prep time: 5 min

ACRONIMO.
SPIRITS

