



A clear glass bottle of Sotol stands on the left, with a textured surface and a circular logo. To its right is a cocktail glass filled with a yellow drink, rimmed with a dark, textured garnish and topped with a piece of dried chipotle. A small white square icon with a black letter 'A' is positioned between the bottle and the glass.

# SPICY MANZANITA

## INGREDIENTS

- 1.5 oz Sotol
- 1 oz St Germain (Elderflower liqueur)
- 2 oz Apple Jam
- .5 oz of Chipotle Paste
- 1 oz Simple Syrup
- 1 oz Lime Juice (freshly squeezed)
- Ice cubes
- Dry chipotle 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, St Germain, apple jam, chipotle paste, syrup, and 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 a piece of dry chipotle on the rim or floating on top of the cocktail. Serve and enjoy!

*Prep time: 5 min*

**ACRONIMO.**  
SPIRITS

