



SPICY SOTOLITA

INGREDIENTS

- 1.5 oz Sotol
- 1 oz Cointreau
- 1 oz Chiltepin Syrup*
- 1 oz Lime (freshly squeezed)
- Ice cubes
- Chile pasado salt for rim
- Slice of lime and dried chipotle garnish

*Alternative: Ancho Reyes Liqueur

METHOD / ALCHEMY

- Prepare glass: Rim with lime juice and salt (optional). Fill with ice.
- Mix cocktail: In a shaker, combine Sotol, Cointreau, Chiltepin Syrup, lime juice, and ice. Shake well.
- Serve: Strain into glass over ice.
- Garnish: Add lime wheel & dried chipotle.
- Chiltepin Syrup: Boil 1 cup water & 1 cup sugar with 1 tbsp crushed chiltepin peppers. Simmer 5 min, strain, and cool.

Prep time: 8 min

ACRONIMO.
SPIRITS

