

INGREDIENTS

- 1.5 oz Sotol Blanco Acrónimo
- 1 oz Tamarind syrup
- 0.5 oz Fresh lime juice
- Soda water
- Lime wedge, for garnish
- Tajin frosting
- Ice cubes

METHOD / ALCHEMY

- Fill a shaker with ice
- Put all ingredients in shaker and shake really well for about 10 15 seconds
- Strain the mixture into an oldfashioned glass that has been frosted with Tajin (a chililime seasoning)
- Put some ice cubes into the glass
- Add a splash of soda water to the glass
- Garnish the glass with a lime wedge on the rim



