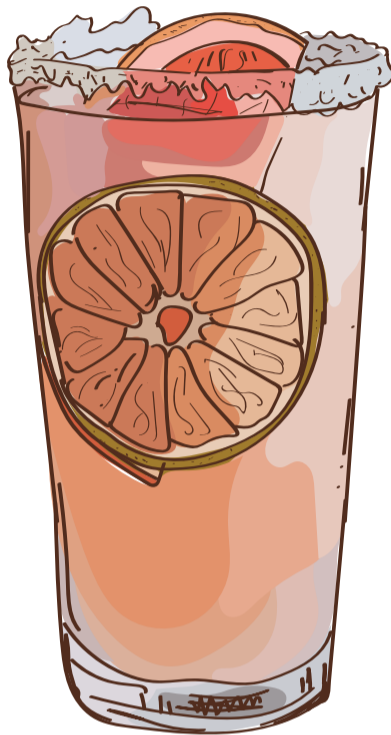


Serrano-Spiced Paloma

(Tati)



Ingredients:

- 1 oz fresh lime juice
- ½ tsp light agave nectar
- 1 thinly sliced serrano round (⅛th to ¼th inch wide)
- 2 oz fresh grapefruit juice
- 2 oz silver or blanco tequila
- 1 ½ oz grapefruit-flavored club soda
- Salt rim and garnish
- 2 tsp kosher salt
- Lime wedge, for lining the rim
- Small grapefruit wedges, for garnish

Directions:

- Run a lime wedge around the rim of your glass and roll the edge of the glass onto the salt. Fill the prepared glass with ice.
- In a cocktail shaker, muddle together the lime juice, agave nectar, and one small slice of Serrano pepper. Fill the shaker with ice, then pour in the grapefruit juice and tequila.
- Put the lid on your shaker and shake until chilled. Pour the blend into your prepared glass. Top off the cocktail with club soda. Garnish with a small wedge of grapefruit.