

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

SWEET HEAT 'RITA

Serving Size: 1

INGREDIENTS

2 oz. Tanteo Jalapeño Tequila

1 oz. Fresh lime juice

$\frac{3}{4}$ oz. Tres Agaves Nectar

$\frac{3}{4}$ oz. Giuliana Prosecco

Tajin seasoning (*for glass rim*)

Lime wedge, skewered, for garnish

Martini glass, chilled

DIRECTIONS

1. Place a scoop of ice in a cocktail shaker. Add tequila, lime juice and agave nectar and shake vigorously for 10 seconds.
2. Dip rim of chilled martini glass into tajin seasoning to taste.
3. Strain mix into prepared glass and top with prosecco.
4. Garnish with skewered lime wedge.

