

SLOW CHEETAH COCKTAIL

Serving Size: One Cocktail

INGREDIENTS

- 3/4 oz. lime juice
- 1 oz. pineapple juice
- 3/4 oz. agave syrup
- 1.5 oz. Fresno-cilantro mezcal (*see ingredients and method below*)
- 1 pineapple wedge
- 1 cilantro bouquet



INGREDIENTS FOR FRESNO-CILANTRO MEZCAL

- 1 Fresno chili, halved
- 1 cilantro bouquet
- 1 1.75-liter bottle mezcal (*of choice*)

METHOD FOR FRESNO-CILANTRO MEZCAL

1. Add Fresno chili halves and a small handful of cilantro leaves to the handle of mezcal.
2. Refrigerate overnight to infuse ingredients into mezcal. Keep sealed and refrigerated until ready to use.

METHOD FOR SLOW CHEETAH COCKTAIL

1. Add a handful of ice to a cocktail shaker, then add lime juice, pineapple juice, agave syrup and Fresno-cilantro mezcal.
2. Shake for about 10 seconds or until the mixture is cold.
3. Pour without straining into a double old fashioned glass.
4. Garnish with a fresh pineapple wedge and small bouquet of cilantro leaves.

