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Cabo wabo cocktail



From The Kitchen at Brassall's summer cocktail menu is a blend of aged tequila, strawberry and balsamic with a dash of pepper.



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INGREDIENTS

1 1/2 oz	Hornitos Reposado tequila
1/2 oz	Cointreau
1/2 oz	lime juice
1/2 oz	simple syrup
1 oz	balsamic-strawberry shrub* , recipe below
	Peppercorn-crusting strawberry and rim, with lime zest

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INSTRUCTIONS

- 1 Rim half the rocks glass with blend of sugar, salt, and crushed peppercorns and fill with ice. In a cocktail shaker, combine ingredients and shake. Strain into the rocks glass.
- 2 Dip half a strawberry in lime juice and roll it in the sugar/peppercorn mix. Cut halfway up the berry slice, slide it onto the rim, and add curl of lime zest.

Tip: You can substitute the shrub with crushed strawberries and a dash of balsamic vinegar.

For Strawberry-balsamic shrub (makes 2L):

Preheat oven to 350 F. Remove green tops and chop **6 containers of strawberries**. Toss with **2 tbsp salt**, **2 tbsp sugar**, **1 tsp pepper**, and **1/2 cup balsamic vinegar**. Roast thoroughly coated strawberries in oven for 20 minutes. Puree roasted strawberries in a blender until smooth, adding **1/4 cup lemon juice** and **1 1/2 cups water** to thin out the mixture. Let finished product cool to room temperature. Serve.