

March Cocktail

the Smoky Triple M

...it's a mezc̄cal mango margarita, y'all!

Ingredients:

- 2 ounces smoky mezc̄cal
- 1 ounce mango puree
- .5 ounce orange liqueur (I'll use Cointreau)
- .5 ounce freshly squeezed lime juice
- orange peel, for garnish
- tajin, to rim the glass

Preparation:

1. *Prepare garnish:* cut a wide strip from an orange with a Y-peeler or a knife. Trim as desired.
2. *Rim the glass:* shake a small amount of tajin onto a plate. Cut your lime in half and run the cut edge of your lime over the rim of a rocksglass. Gently tip or invert the glass onto the tajin so it adheres to the rim. Add ice to the glass.
3. Add your liquid ingredients to a cocktail shaker filled with ice.
4. Shake until well-chilled (at least 15 seconds).
5. Strain into your prepared glass.
6. *Flame the orange peel:* gently pick it up (be careful not to pre-squeeze!) and hold it next to your cocktail. Light a match and hold it near the peel without touching it; let it warm. Express the oils with a firm squeeze; discard the peel.

SWAPS:

- Don't have mezc̄cal? Use tequila!
- Don't have Tajin? Make a bespoke mix with salt, sugar, and cayenne, to taste!
- Don't have Cointreau? Use Grand Marnier or Solerno, or swap to agave syrup or simple syrup! (Agave is very sweet; start light, taste, adjust.)
- Don't have lime? Use lemon!
- Don't have mango puree? Use mango juice, or a nectar - or blitz frozen mango, or use any other relatively-sweet juice or juice blend (you may need to add more!!)
- Don't have an orange? Skip that bit!