

# AOC'S SPICY COCKTAIL

## INGREDIENTS



- **FOR the drink**
- 1 oz mezcal
- 1 oz tequila
- 1 oz lime
- 1 oz fresh pineapple juice
- 3/4 oz turmeric and ginger syrup (recipe follows)
- 1 or 2 dashes of árbol chili
- dehydrated pineapple slice, for garnish
- **FOR the syrup**
- 4 cup simple syrup
- 4 oz turmeric root
- 4 oz fresh ginger

## DIRECTIONS

### For the Drink!

1. Combine all ingredients in a cocktail shaker and shake hard. Strain into a chilled coupe glass.
2. Garnish with dehydrated pineapple slice.

### For the Syrup!

1. Peel the ginger and turmeric root and cut into small pieces.
2. Combine the ginger and turmeric pieces with simple syrup in a blender and blend for one minute.
3. Strain the syrup through a fine-mesh sieve and push on the solids with the back of a spoon to extract as much flavor from them as possible.
4. Discard the solids and pour the syrup into a squeeze bottle and refrigerate.