



Peppercorn Paloma

20
minutes
or less

INGREDIENTS

PEPPERCORN-INFUSED TEQUILA

100 tsp tequila blanco
2 tsp whole pink
peppercorns

LAVENDER SIMPLE SYRUP

½ cup water
½ cup Full Circle Market
organic light-colored agave
nectar

2 tsp lavender spice

PALOMA

1 tsp coarsely ground Hy-
Vee sea salt
1 tsp crushed pink
peppercorns
2 grapefruit wedge, for
garnish
3 oz peppercorn-infused
tequila
2 oz grapefruit juice
2 oz Lavender simple syrup

PREPARATION

- 1** For infused tequila, pour tequila into a Viski Alchemi spirit infusion kit's 500-milliliter infusion bottle to the fill line. Fill infusion rod with whole peppercorns. Place rod into infusion bottle. Let stand for 24 hours. For stronger flavor, let stand 2 to 3 days. To store, remove infusion rod; place stopper in bottle. Refrigerate up to 1 month.
- 2** For lavender simple syrup, stir together water and agave nectar in a small saucepan. Bring to a boil; reduce heat to medium-low. Stir lavender spice. Simmer, uncovered, for 3 to 4 minutes or until fragrant. Cool completely. Strain through a fine-mesh sieve; discard lavender. Store syrup in airtight container in refrigerator up to 2 weeks. Makes ¼ cup.
- 3** For Paloma, place sea salt and crushed pink peppercorns in a shallow dish. Rub rim of an 8-ounce martini glasses with 1 grapefruit wedge; dip in salt mixture and set aside.
- 4** Combine infused tequila, grapefruit juice and lavender simple syrup in an ice-filled cocktail shaker. Cover and shake until well chilled. Strain into prepared glass. Garnish with additional grapefruit wedge, if desired.

NUTRITION FACTS

Calories: 720
Total Fat: 0g
Saturated Fat: 0g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 2000mg
Carbohydrates: 138g
Fiber: 1g
Sugar: 130g
Protein: 1g