

# Rakia Ximénez

This cocktail combines the fruit flavors of Dorcol's Kinsman Rakia Apricot Brandy with the sweet sherry flavors of Pedro Ximénez. Then the dried chile notes of the Ancho Reyes weigh in. Finally, on the finish, the slightest heat from the Habero Shrub can be appreciated.



- 1 1/2 oz. Kinsman Rakia Apricot Brandy
- 3/4 oz. Pedro Ximénez Sherry
- 1/4 oz. Ancho Reyes
- 4 Drops Bittermans Habero Shrub
- Orange peel for garnish

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Express the orange peel over the drink and discard the peel

Cheers!

---