

# Grapefruit Tequila Sour

This has just the right balance of sweet, tart and sour. It will be prettier with white grapefruit juice, but we usually can only get ruby reds. Just be sure to use fresh juice.



- 1 1/2 oz. Melagro Plata Tequila
- 1/2 oz. St. Germain Elderflower Liqueur
- 2 oz. Fresh grapefruit juice
- 2 drops grapefruit bitters

1. Combine all ingredients in a shaker with ice and shake 10-15 sec.
2. Strain into chilled champagne flute.

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## Kăñīgīt

“Go away you English Kanigits or I’ll taunt you a second time” (if you don’t know where that quote comes from – Don’t admit it!)

- 1 1/2 oz. vodka

- $\frac{1}{2}$  oz. St. Germain Elderflower Liqueur
- $1 \frac{1}{2}$  oz. lemon sour
  - or:  $1 \frac{1}{3}$  oz. lemon juice and  $\frac{2}{3}$  oz. simple syrup  
( $\frac{1}{3}$  oz = 1 tsp.)
- dash grapefruit bitters

1. Chill cocktail glass with ice and water
  2. Add all ingredients to shaker
  3. Shake well with ice 10 – 15 sec.
  4. Strain into chilled glass
  5. Garnish with lemon peel
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## St. Croix Daiquiri

This features Cruzan Spiced Rum, which of course, comes from St Croix. Sailor Jerry's works too.

- $1 \frac{1}{2}$  oz. Spiced Cruzan Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. simple syrup
- 2 drops grapefruit bitters

1. Mix all ingredients with ice in a shaker
2. Strain into a chilled cocktail glass.