

# 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.

---

## Planter's Punch



This is my version of rum punch which I would like to claim I invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- $\frac{1}{2}$  oz. Grapefruit juice
- $\frac{1}{2}$  oz. Grenadine
- $\frac{1}{2}$  oz. Orgeat
- 2 dashes key lime bitters
- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet