

Yucatan Old Fashioned



This is a smoky, spicy version of the Tequila Old Fashioned. You can use an iSi Whipper for instant gratification, or give yourself a couple of days to let the tequila infuse with the chipotle. Either way, this is an impressive, complex cocktail.

- 2 oz. Chipotle infused reposado tequila – see below
- 1 tsp. agave syrup
- 2 dashes Mole Bitters

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with a lime twist

Chipotle Infused Tequila

- 2-3 Dried chipotle peppers chopped
- 1/2 tsp Cocoa Nibs
- 1/2 tsp Dried orange peel
- 8 oz. Tequila (Use the type of tequila you plan to use in the base drink).

1. Add all ingredients to whipper and follow instructions

for nitrogen cavitation

2. You may want to dilute this 1:1 or even 1:2 with the same tequila