

BUTTERFLY PEA MARGARITA



TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Rocks Glass, Small Plate, Julep Strainer (optional), Citrus Juicer (optional)

INGREDIENTS

2oz Butterfly Pea Infused Tequila Blanco
1oz Lime Juice
0.5oz Agave Nectar
Garnish: Tajin Salt Rim
2 Cups Ice

INSTRUCTIONS

1. Slice a lime in half and rub the rim of rocks glass along the lime.
2. Roll into tajin salt to rim glass.
3. Juice limes.
4. Add lime juice and agave nectar to the shaker.
5. Add 1/2 cup ice and shake vigorously for 10 seconds.
6. Add your Infused Tequila to glass with tajin salt rim.
7. Add ice about $\frac{2}{3}$ of the way up glass.
8. Strain content of shaker into the glass and stir briefly.
9. Watch the color change in your glass!

VARIATION

BUTTERFLY PEA FIZZ

INGREDIENTS

1.75oz Butterfly Pea Infused Tequila
0.75oz Lime Juice
0.5oz Agave Nectar
1oz Aquafaba (or Chickpea Juice)
2oz Soda Water
2 Cups Ice

INSTRUCTIONS

1. Add 2oz of water to aquafaba powder bag, seal tightly, and shake to mix thoroughly.
2. Add infused tequila, lime juice, rehydrated aquafaba, and agave nectar to shaker.
3. Dry shake without ice for 20 seconds.
4. Add ice and shake again for 8-10 seconds.
5. Strain contents of shaker into glass.
6. Top with soda water.
7. Cheers!

MOCKTAIL VARIATION

2OZ BUTTERFLY PEA INFUSED STILL WATER
1OZ LIME JUICE
0.5OZ AGAVE NECTAR
GARNISH: TAJIN SALT RIM

MOCKTAIL VARIATION

2OZ STILL WATER
0.75OZ LIME JUICE
0.5OZ AGAVE SYRUP
1OZ AQUAFABA (CHICKPEA JUICE)
2OZ SODA WATER