

# Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

## Jalisco Punch

MAKES 1 DRINK

2 oz. blanco tequila

2 oz. guava syrup (see below)

1 oz. fresh lemon juice

½ oz. Ancho Reyes® chile liqueur

3 fresh mint leaves, plus mint sprigs for garnish

### INSTRUCTIONS

1. Simple Syrup for the Guava Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. Guava Syrup: Combine 1 oz. bottled guava purée and 1 oz. simple syrup in a squeeze bottle and shake to combine. Makes 2 oz.
3. Combine all of the ingredients except the mint sprigs garnish in a cocktail shaker with ice. Shake well and strain into a Collins glass over fresh ice. Garnish with a bouquet of mint sprigs.