

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Mango-Habanero Margarita

MAKES 1 DRINK

Salt, for rimming glass

1 lime wedge

1¾ oz. blanco tequila

¾ oz. orange liqueur

¾ oz. fresh lime juice

¼ oz. simple syrup (see below)

1 oz. mango juice or purée

2 slices seeded habanero chile

2 dashes Bittermens® Hellfire Habanero Shrub

INSTRUCTIONS

1. Simple 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. Put the salt in a shallow bowl. Rub the lime wedge around the rim of a rocks glass to moisten, then roll the rim in the salt. Combine the remaining ingredients in a cocktail shaker with ice. Shake, then pour into the prepared glass.