



# SPICE & SMOKE MARGARITA

A UMASS CLUB FAVORITE!

3/4 oz Jalapeño Tequila  
3/4 oz Bozal Mezcal  
3/4 oz Lime Juice  
3/4 oz Cointreau  
3/4 oz Clove Syrup  
Serve over rocks with a Tajin Rim

## HOW TO MAKE THE SYRUPS & INFUSIONS

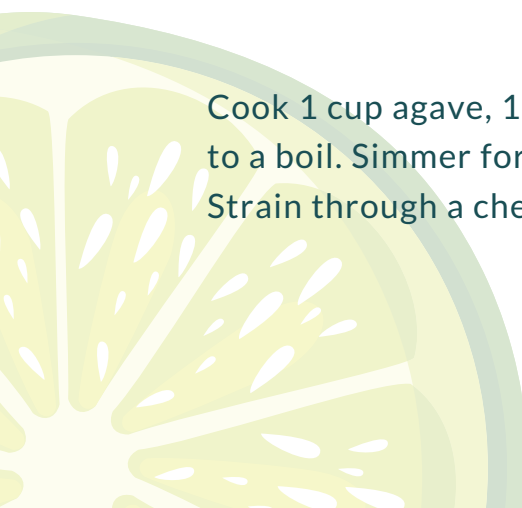


### JALAPEÑO TEQUILA

Fill a quart container with three to four chopped jalapeños (with seeds) and tequila. Rest over night at room temperature and strain. If not spicy enough, rest longer and/or add more jalapeños.

### CLOVE SYRUP

Cook 1 cup agave, 1 cup water, and 1/2 cup cloves over medium heat almost to a boil. Simmer for 20 minutes and add 1 oz tequila. Refrigerate overnight. Strain through a cheese cloth.



- Master Mixologist Dan