

FRIDA

BY LUIS “THE MIX” FELIPE
SENIOR MIXOLOGIST, UNICO HOTEL RIVIERA MAYA

1.5 OZ MEZCAL MONTELOBOS
1 OZ LIQUEUR ANCHO REYES
1 OZ LEMON JUICE
1 OZ ORANGE JUICE
1 OZ GRAPEFRUIT JUICE
1 OZ HIBISCUS HANDMADE SYRUP*
HIBISCUS SALT WITH PINK PEPPERCORN

PUT THE MEZCAL, ANCHO REYES LIQUEUR, JUICES, AND
HIBISCUS SYRUP IN A MIXING GLASS WITH ICE.
MIX WITH BAR SPOON, SERVE IN A FROSTED OLD FASHION GLASS
WITH A HIBISCUS SALT AND PINK PEPPERCORN RIM.
GARNISH WITH A SUNDRIED PEPPER (CHILE DE ÁRBOL).

*HIBISCUS FLOWER SYRUP RECIPE (1 LITER)

100 GRAMS SUNDRIED HIBISCUS FLOWER
500 GRAMS SUGAR
500 MILILITERS WATER
FRESH GINGER (TO TASTE)

PLACE ALL INGREDIENTS IN A PAN AND BOIL. STIR.
STRAIN WITH A FINE MESH STRAINER.
WAIT TILL COLD AND BOTTLE.
TO PRESERVE, ADD 30 ML OF VODKA PER LITER OF SYRUP.

VACAYA
open sea. open mind.