



# *The Spicy Upsider*

## **Prep**

- Prep a glass with salt rim and ice.
- Prep your mixing container with 3-4 ice cubes.
- Add all ingredients below to mixing container:

## **Ingredients**

- 1.5 oz (2.5 TBSP) Tequila (Blanco, or Reposado)
- 0.5 oz (1 TBSP) Lime juice (fresh squeezed 1/2 cut fruit)
- 0.5 oz (1 TBSP) Agave syrup -or- simple syrup; equal parts boiled water with sugar -or- any sweetener you love!
- Splash OJ
- 1-2 Jalapeño slices (wear gloves!) ((optional))
- Salt (pinch)
- 1 oz (2 TBSP) Juice or purée (mashed fruit) of your choice! Options: Orange, Pineapple, Watermelon, Strawberry, Mango, Passion Fruit, Blueberry, Pomegranate

## **Instructions**

- Cover, shake well. (the aggressiveness of the agitation will determine spiciness)
- Strain from ice using lid.
- Pour in the new glass over fresh ice.
- Garnish with a lime wedge.



RECIPE COURTESY OF GUEST  
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