

Donaji

Bartender: Julian Cox

Bar/Company:

Location:

Season: N/A

Ingredients: 2 oz Mezcal
.5 oz Fresh Lemon Juice
.5 oz Fresh Lime Juice
.75 oz Agave Nectar

Garnish: Chapuline, Salt & Chile Pepper Rim*

Glassware: Rocks Glass

Preparation: Shaken and strained over ice in a rocks glass.

*Chapuline, Salt & Chile Pepper Rim:

Grind the chapuline (dried crickets) and dried chile pepper in a mortar and pestle, as it becomes a powder, throw in the salt and pour onto a plate. Use a fresh lime wedge to moisten the rim of the glass and dip into the powder.

Notes:

Legal: