

Mango No. 3

Bartender: Diego Sanchez

Bar/Company: Cocteleria

Location: New York

Season: N/A

Ingredients: 2 oz No.3 London Dry Gin
.75 oz Lemon Juice
.25 oz Serrano Pepper Syrup*
1.5 oz Mango Juice
2 dash Angostura Bitters

Garnish: Basil

Glassware: Julep Cup

Preparation: Serve in a julep cup with crushed ice and basil garnish.

*Serrano Pepper Syrup:

Take 6 serrano peppers. Slice 4 in half, carefully de-vein and seed them (this will take some of the heat away, make absolutely sure to wash your hands after handling the peppers, avoid touching anything unless you've washed your hands), place a skillet on medium to high heat and roast the peppers until they are a little charred. Once charred place in a blender with about 2 cups of water and throw in the 2 remaining fresh serranos (seeds and all). Blend and strain out the solids. Add 1 cup of demarara sugar to the serrano pepper water and stir until it is dissolved.

Notes:

Legal: