

# TEQUILA MOCKINGBIRD

## Ingredients

- 1 slice jalapeño, 2 if you want it spicy
- 3 watermelon cubes (approx. 1oz)
- 2 ounces silver tequila (or Mezcal)
- 3/4 ounce lime juice, freshly squeezed
- 1/2 ounce agave syrup

## Steps

1. Muddle the jalapeño slice and watermelon cubes in a shaker to extract the juices.
2. Add tequila, lime juice, agave syrup and ice, and shake until well-chilled.
3. Fine-strain into a rocks glass over fresh ice.



The Tequila Mockingbird is more than a top-notch pun blending the literary and liquor worlds. It's also a book. And a cocktail. Look around online, however, and you'll find multiple recipes for this drink, some varying wildly and containing everything from blue curaçao to crème de menthe.

This recipe comes from Greg Seider, a New York bartender and consultant and the author of "Alchemy in a Glass." His Tequila Mockingbird is a summery Spicy Margarita variation that fuses the earthy bite of tequila with the fresh, hydrating power of watermelon.

Watermelon is underutilized in cocktails, and it's easy to see why. Use too little, and the flavor is lost. Use too much, and you dilute your drink. But when the combination of spirit and watermelon balanced with citrus and sweetener hits a stellar note, it's a delicious duo that goes down in a hurry.

You don't require a blender to enjoy this drink—a simple muddler is all you need to break down the fruit. Start by muddling the watermelon with jalapeño for a juicy kick of sweetness and green, vegetal spice. Next, shake your liquid ingredients, which include blanco tequila (100% agave is always the right call), fresh lime juice and agave syrup. Fine-strain the contents into your glass to remove any pulp from the fruit, and you're holding a fragrant, bright red cocktail laced with electrolytes. Make in case of hot weather.