

Recipe

Paloma Spritz 21

A New Year's Eve Spritz Cocktail featuring Cantera Negra Silver Tequila

Ingredients & Directions

Yields 1 cocktail

2 oz. Cantera Negra Silver Tequila
1½ oz. grapefruit syrup (see below)
½ oz. fresh lime juice
2 oz. prosecco
Pink Himalayan salt
Grapefruit twist

Grapefruit Syrup

2 large grapefruit (Ruby Red or pink preferred)
1 cup granulated sugar
½ cup water

- Juice and strain grapefruit through a fine mesh or screen strainer; set aside
- Combine sugar and water in a small saucepan and bring to a boil
- As soon as liquid comes to a boil remove from heat and let cool
- When sugar syrup has cooled to room temperature, add grapefruit juice and stir
- Grapefruit Syrup can be stored in the refrigerator for 2-3 days and used in other cocktails.

Cocktail

- Salt one half of the rim of a coupe or champagne flute with Himalayan salt
- Stir Cantera Negra Silver Tequila, grapefruit syrup and lime juice with ice in a shaker
- Strain contents into the salt-rimmed glass



- Add prosecco to the top of the glass, careful not to let it bubble over
- Express oils from and garnish with a grapefruit twist or peel

Chef's Notes

This cocktail is meant to be a premium, celebratory cocktail for a special moment, so I recommend a really superior Tequila, like Cantera Negra.

Feel free to cut the grapefruit syrup recipe in half if less is needed.

