

Mezcal Paloma Mocktail

MAKES 1 SERVING



INGREDIENTS:

- 2 OZ ZERO-PROOF MEZCAL
- 1/2 OZ FRESH-SQUEEZED LIME JUICE
- 4 OZ GRAPEFRUIT SODA

GLASS & ARNISH:

- TAJÍN, FOR RIM
- SALT, FOR RIM
- GARNISH: A LIME WEDGE

METHOD:

1. GRAB YOUR FANCIEST HIGHBALL GLASS AND RUB A LIME WEDGE AROUND THE RIM. ADD A MIX OF TAJÍN AND SALT TO THE EDGE—YOU'RE OFF TO A GREAT START.
2. FILL THE GLASS WITH PLENTY OF ICE.
3. POUR IN ZERO-PROOF MEZCAL AND LIME JUICE. STIR TO MIX.
4. TOP WITH GRAPEFRUIT SODA AND ENJOY THE FIZZY SPARKLE.
5. GARNISH WITH A LIME WEDGE.

NOW, STEP BACK, ADMIRE YOUR CREATION, AND SIP YOUR VIBRANT, TANGY, AND TOTALLY BOOZE-FREE MEZCAL PALOMA.

*It's like a tropical vacation in a glass, without the jet lag.
Cheers to keeping it flavorful and fabulous!*

MOCKTAIL
Fantasia 