

INFUSIONS 101

Up your drink's flavor and your street cred

Jalapeño tequila

THE INFUSION

Half or full bottle of silver tequila (e.g. Espolon, Cimarron)
 1-2 jalapeños

Slice jalapeño(s) lengthwise

Place tequila and peppers in a glass jar for 15 - 30 minutes

Begin sampling at 15 minutes and strain out peppers when spice level is right for you

SPICY MARGARITA

1.5 oz tequila
 3/4 oz lime juice
 3/4 oz orange liqueur (e.g. Cointreau)
 1/4 oz simple syrup
 Lime slice, salt

Shake the first four ingredients with ice for 10 seconds and strain into an ice-filled glass

Garnish with lime and salt

SPICY PALOMA

2 oz tequila
 1/2 oz lime juice
 2-4 oz cold grapefruit soda (e.g. Squirt)
 lime or grapefruit slice

Add tequila and lime to a tall, ice-filled glass and stir for 5 seconds

Top with cold grapefruit soda and stir gently. Add fruit garnish

Thyme gin

THE INFUSION

Half or full bottle of gin (e.g. Tanqueray or Broker's)
 1/2 to 1 oz (a bunch) of thyme sprigs

Combine in a sealable glass jar for 24 hours, strain out thyme

G&T

2 oz gin
 4 oz cold tonic water (e.g. Q or Fever Tree)
 Lime slice

Add gin to an ice-filled glass and stir for 5 seconds

Top with tonic, stir gently, and garnish

THYME FOR A GIMLET

2 oz gin
 3/4 oz lime juice
 3/4 oz simple syrup
 Lime slice

Add first three ingredients to a cocktail shaker and fill with ice. Shake for 15 seconds and strain

Garnish with a lime

Green tea vodka

THE INFUSION

Half or full bottle of vodka (e.g. Absolut, Stolli)
 3 to 6 teaspoons of green tea leaves

Combine vodka and tea in a sealable glass jar for 10 hours

Strain out leaves

GREEN TEA COLLINS

2 oz vodka
 1 oz lemon juice
 3/4 oz simple syrup
 2-4 oz cold club soda
 Lemon slice

Shake the vodka, lemon, simple syrup, and ice for 5 seconds

Strain into an ice-filled glass and top with club soda. Stir gently. Garnish with lemon

GREEN MAR-TEA-NI

2 oz vodka
 1 oz dry vermouth (e.g. Dolin)
 Lemon slice
 Optional: orange bitters

Add vodka and vermouth to a mixing glass, add ice, and stir for 30 seconds. Strain into a cold glass

Garnish with lemon and a dash of orange bitters

For fun: keep a bit of the spirit un-infused so you can taste the before and after