

BEST SHOT CO.

THE JALISCO PYSCHO



The Jalisco Psycho isn't your average tequila sunrise. The traditional orange flavor is fortified with lemon juice and bitters to create a more complex & acidic drink. A homemade pomegranate-campari syrup is poured over the top instead of traditional grenadine, adding a bittersweet quality and sharpening the fruit flavor that can fall flat in the original recipe.

MATERIALS

- REPOSADO TEQUILA
- FRESH ORANGE JUICE
- LEMON JUICE
- ORANGE BITTERS
- POMEGRANATE-CAMPARI SYRUP
- (1) WHOLE LIME, FOR GARNISH
- DEHYDRATED CITRUS WHEEL, FOR GARNISH

MAKING POMEGRANATE-CAMPARI SYRUP:

.5 CUP 100% POMEGRANATE JUICE
.5 CUP CAMPARI
.75 CUP GRANULATED SUGAR
1 TSP POWDERED CITRIC ACID

1. BRING JUICE AND CAMPARI TO A LIGHT BOIL OVER MEDIUM-HIGH HEAT.
2. SLOWLY STIR IN SUGAR UNTIL IT COMPLETELY DISSOLVES, ABOUT 30 SECONDS. LOWER HEAT TO MEDIUM AND SIMMER UNTIL REDUCED, ABOUT 2-3 MINUTES.
3. REMOVE FROM HEAT. STIR IN CITRIC ACID AND COVER, ALLOWING MIXTURE TO COOL COMPLETELY. BOTTLE IN AN AIRTIGHT CONTAINER AND STORE REFRIDGERATED UP TO 3 WEEKS.

GLASSWARE:

(1) ROCKS GLASS

BAR TOOLS:

SHAKER TIN
CITRUS PEELER
COCKTAIL STRAINER
COCKTAIL JIGGER (OR TOOL THAT CAN MEASURE LIQUID OUNCES)
PARING KNIFE
BAG/HAMMER OR LEWIS BAG/MALLET TO CRUSH ICE

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THE JALISCO PSYCHO



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1.5 OZ REPOSADO TEQUILA
2 OZ FRESH ORANGE JUICE
.25 OZ LEMON JUICE
4 DASHES ORANGE BITTERS
.5 OZ POMEGRANATE-CAMPARI SYRUP
DEHYDRATED CITRUS WHEEL
1 WHOLE LIME, FOR PEELS

1. COMBINE TEQUILA, ORANGE JUICE, LEMON JUICE, AND BITTERS IN A COCKTAIL SHAKER. SET ASIDE.
2. FILL A CANVAS LEWIS BAG WITH ICE. USING A WOODEN MALLET, CRUSH ICE WELL AND THEN FILL INTO A SHORT HIGHBALL GLASS.
3. ADD CUBED ICE TO THE COCKTAIL SHAKER TIN.
4. SHAKE VERY WELL FOR ABOUT 30 SECONDS UNTIL VERY COLD.
5. DOUBLE STRAIN THROUGH A FINE SIEVE OVER THE CRUSHED ICE LEAVING ROOM FOR SYRUP.
6. SLOWLY POUR POMEGRANATE-CAMPARI SYRUP OVER THE TOP OF THE COCKTAIL. (IT WILL BEGIN TO SINK TO THE BOTTOM OF THE GLASS—THIS IS EXACTLY WHAT YOU WANT TO HAPPEN!)
7. USING A CITRUS ZESTER, SCORE THE OUTSIDE OF THE LIME TO CREATE SEVERAL LONG, THIN PEELS. TWIST THE PEELS TO CURL AND WRAP THEM TOGETHER INTO A NEST TO SIT ON TOP OF THE CRUSHED ICE.
8. ADD A DEHYDRATED CITRUS WHEEL TO THE NEST AND ENJOY!
BEST PAIRED WITH A HORROR MOVIES AND WINNING AWARDS.

Tips to make your home cocktails even better:

Fresh lemons and limes are always best for sour-style cocktails, but pre-bottled juices can be great, too! Keep your juice chilled and use within 1-3 days after opening for best results.

Don't have a Lewis bag for crushing ice? A gallon sized plastic bag wrapped in a towel can be a fine substitute. Bitters bottles also make great mallets in a pinch. (Just make sure they're tightly closed!)

When crushing ice for a cocktail, you will almost always need more ice than you first think you will. Make sure to double up on your supply so you can have another serving!