

libation station

Recipe by Kyle Patterson, Bar
Manager at Central Bar + Restaurant
Photo by Theodora Teodosiadis



Fun in the Sun

FUN IN THE PINEAPPLE INFUSED MARGARITA

We're grasping at the chance for a little extra summer sunshine to bring us into October with this drink! Even if we don't get it, this refreshing margarita should extend the summer in our hearts by even a couple of hours. Cheers!

INGREDIENTS:

- 1.5 oz. Pineapple-Infused Casamigos Blanco Tequila
- .75 oz. lime juice
- .5 oz. pineapple juice
- .25 oz. Simple Syrup

Optional: Muddle a few slices of Jalapeño to add an extra kick!

METHOD:

In a shaker tin, combine all ingredients, shake, and strain into a coupe glass with a salted rim. Add fresh ice and garnish with a pineapple leaf and pineapple chunk.

Infusion Recipe: In a large closable container, add 8-inch cubes of pineapple and one bottle of Casamigos Blanco Tequila. Close container and chill overnight. Strain out pineapple cubes and pour infusion back into the bottle. You can also freeze the pineapple chunks to later use as ice cubes!