

## Prickly Pear Paloma

The Prickly Pear Paloma incorporates the sweet flavor of West Texas prickly pear (aka cactus fruit)

INGREDIENTS: Dried Texas Ruby Red Grapefruit infused with Prickly Pear Juice, Dried Lime, Non GMO Cane Sugar Infused with Fresh Squeezed Grapefruit Juice & Prickly Pear Syrup

microinfused into dried South Texas Ruby Red grapefruit,

dried lime and pure cane sugar adding a delightful twist to the original. This mix puts a unique

spin on the typical refreshing Texas paloma that will have you asking for more..

**Directions:** Pour warm water up to the 7oz mark on the jar and add 6 oz (4 shots) blanco tequila to the cocktail ,

muddle and let it sit for 2 hours to 3 days in the fridge. The longer it sits, the more intense the flavors.

Shake and strain over ice and top with Fresca (grapefruit soda) to taste. Salted rim optional.

**Alternatives:** Not a big tequila fan? Don't worry, it's great with vodka

(I'm a Texas Tito's fan) gin or rum. You can substitute Topo Chico, club soda, Sprite or even sparkling wine for a fun twist.



