

SARATOGA

Collection®

MANGO DRAGON FRUIT PERSPECTIVES FLAMING MARGARITA

INGREDIENTS

SERVING SIZE: 1

¼ cup fresh dragon fruit

1 oz. fresh lime juice

2 oz. tequila blanco

*½ oz. jalapeño simple
syrup*

*1 can Saratoga Collection®
Sparkling Water - Mango
Dragon Fruit Perspectives
flavor*

*Chili lime seasoning, sugar
cube, lime half for garnish
151-proof rum for flaming
lime effect*

JALAPEÑO SIMPLE SYRUP:

1 cup agave

½ cup water

1 large jalapeño

METHOD

For the jalapeño simple syrup, add the ingredients to a small pot and simmer over low heat until the mixture thickens. Simmer for 5 minutes. Remove from heat and let stand for 10 minutes. Strain through a fine mesh sieve into a glass jar. Set aside until completely cooled. Seal and store in the refrigerator.

Use a lime wedge to create a wet rim around a cocktail glass. In a small bowl, add chili lime seasoning, then roll the rim of the glass to coat. In a cocktail shaker, add the dragon fruit and muddle. Next, add the lime juice, tequila, jalapeño simple syrup, then ice and shake. Add ice to your glass and use a fine strainer to strain the liquid into the glass. Top with Saratoga Collection® Sparkling Water in *Mango Dragon Fruit Perspectives* flavor. Garnish with the flaming lime.

FLAMING LIME METHOD:

*Slice a lime lengthwise.
Remove the inside,
leaving just the peel.
Soak a sugar cube in
151-proof rum. Place
the peel in the cocktail
then the sugar cube
inside, and carefully
light it on fire.
Extinguish before
drinking.*

