
**JESSE H.
NEAL
AWARDS**

Est. 1955

The **2021**
TINCTURE

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The **2021 TINCTURE** Cocktail

MAKES
1
COCKTAIL

REQUIRED TOOLS: KNIFE, JIGGER,
CITRUS JUICER, COBBLER SHAKER,
ROCKS GLASS, SMALL PLATE

SHAKE / STIR / BUILD
PREP TIME: 3 MINUTES
SKILL: EASY

INGREDIENTS

1.50 OZ TEQUILA *OR* LIME CLUB SODA
0.50 OZ WATERMELON PUREE
0.50 OZ BASIL SIMPLE SYRUP
1.00 OZ LIME JUICE
GARNISH: LIME WHEEL, SALT RIM

- Step #1** Chill rocks glass by placing in fridge/freezer or by filling with ice water and setting aside for 5 minutes.
- Step #2** Remove rocks glass from fridge/freezer or if using ice water, empty the glass.
- Step #3** Pour the salt onto a small plate, and rub the edge of your glass with a wedge of lime. Then slowly turn your glass in the salt coating the rim of the glass.
- Step #4** Juice limes and set aside.
- Step #5** Measure and add all ingredients (except for garnish) to cobbler shaker.
- Step #6** Fill shaker with ice, and shake vigorously for 10 seconds.
- Step #7** Fill rocks glass with fresh ice and strain contents of cobbler shaker into the glass.
- Step #8** Garnish with lime wheel.