

SMOKY MEZCALITA

Serves 2

3 oz. of Mezcal
3 oz. of orange liquor (Cointreau or Grand Marnier
or your own homemade liquor)
3 oz. lime juice
1 ½ oz. simple syrup
Mix of Worm Salt (if you have it) and sea salt



Prepare your glasses with lime around the rim and dip in a mixture of the worm salt and sea salt. If you don't have worm salt just use the sea salt. Place ingredients in your shaker and SHAKE!

SPICY MARGARITA

Serves 2

3 oz. of Tequila
3 oz. of Ancho Reyes Verde
3 oz. lime juice
1 ½ oz. simple syrup
Mix of Worm Salt (if you have it) and sea salt



Prepare your glasses with lime around the rim and dip in a mixture of the worm salt and sea salt. If you don't have worm salt just use the sea salt. Place ingredients in your shaker and SHAKE!

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