



VINGAVÉ

FINE AGAVÉ PASSION ORANGE GUAVA COCKTAILS

• HEAVY PASSION •

2 OZ VINGAVE PASSION FRUIT ORANGE GUAVA
1 OZ FRESH SQUEEZED ORANGE JUICE
1/2 OZ FRESH SQUEEZED LEMON JUICE
1/2 OZ LIGHT AGAVE NECTAR
3 SHAKES ORANGE BITTERS
1 OZ HEAVY CREAM

*Put all ingredients into iced shaker except for heavy cream.
Shake for 30 seconds then add cream and shake again. Pour into cocktail glass.*

• PASSIONATE RUBY •

2 OZ VINGAVE PASSION FRUIT ORANGE GUAVA
1 OZ FRESH SQUEEZED RUBY RED GRAPEFRUIT JUICE
1/2 OZ HONEY SIMPLE SYRUP OR LIGHT AGAVE SYRUP
TINY DASH OF SEA SALT

*Put all ingredients into iced shaker and shake for 30 seconds.
Strain into cocktail glass. Garnish with grapefruit peel.*

To make honey simple syrup combine equal parts honey and water in a small pan and place over medium heat. Whisk to blend and remove from heat to cool.
Can keep refrigerated for several weeks.

• FROZEN PASSION •

1 CUP VINGARE PASSION FRUIT ORANGE GUAVA
1 CAN MANGO SLICES, DRAINED (15 OZ)
1/4 CUP COCONUT MILK
1 OZ FRESH SQUEEZED LIME JUICE
1/2 OZ LIGHT AGAVE NECTAR
1 1/2 CUPS ICE

*Combine all ingredients in a blender until smooth. Pour into a short glass.
Can rim glass with sugar by rubbing rim with a cut lime and turning rim upside
down into a shallow bowl filled with sugar. Makes 2 drinks.*