

SPICY GRAPEFRUIT *Mock-arita*

INGREDIENTS

- 6 oz ginger ale
- 4-6 jalapeno slices
- 4 tsp chili powder
- 4 tbsp kosher salt
- Lime wedge
- 8 oz freshly squeezed grapefruit juice
- 4 oz fresh lime juice
- 8 tsp simple syrup

TO PREPARE

- Add the ginger ale and jalapeno slices (with the seeds) to a glass. Let sit for 20-30 minutes.
- Combine chili powder and kosher salt on a plate. Run a lime wedge around the rim of two glasses, dip them in the salt mix and twist to coat.
- Add grapefruit juice, lime juice and simple syrup to a cocktail shaker with ice cubes. Shake for 10 seconds or until chilled.
- Strain over ice into two rimmed glasses, top with the jalapeno-infused ginger ale and stir to mix.

