IRON FISH DISTILLERY
THOMPSONVILLE MICHIGAN

CRAFT COCKTAILS

WILE E. COYOTE



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GLASS: LARGE ROCKS

INGREDIENTS:
2oz IRON FISH MICHIGAN WOODLAND GIN
1oz JALAPENO INFUSED SIMPLE SYRUP**
1oz FRESH LIME JUICE
3 SPRING FRESH CILANTRO
6 LARGE LEAVES MINT

PLACE THE CILANTRO AND MINT IN THE BOTTOM OF A MIXING GLASS, ADD GIN, LIME JUICE AND JALAPENO SYRUP, TOP WITH ICE AND SHAKE VIGOROUSLY. STRAIN INTO AN ICE FILLED ROCKS GLASS AND GARNISH.

GARNISH WITH FRESH MINT & LIME WEDGE



**JALAPENO SIMPLE SYRUP
1:1 WATER AND WHITE SUGAR COOKED UNTIL SUGAR IS DISSOLVED. WHILE SYRUP IS STILL VERY WARM, ADD 1 OR 2 HALVED, SEEDED JALAPENOS. ALLOW TO INFUSE FOR 1-1.5 HOURS. REMOVE PEPPERS AND STORE SYRUP IN A SEALED CONTAINER IN THE REFRIGERATOR. KEEPS FOR 4-6 WEEKS.

SPIRIT > MICHIGAN WOODLAND GIN

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