

MY MEXICAN BOOTY CALL

KASSADY WIGGINS OF PREUX & PROPER



INGREDIENTS

Breckenridge Bourbon

Coconut Horchata

Kumquat

Mexican Holy Ice

Chocolate-Chili Bitters

Grated Nutmeg

Mexican Chocolate

METHODOLOGY

COCONUT HORCHATA

2 cups Rice

6 cups Water

2 Vanilla Beans

2 Ceylon Cinnamon Sticks

3 cups Young Coconut Water

1.25 cups The Perfect Purée Coconut

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1 cup Sweetened Condensed Milk

Blend first four ingredients in a Vitamix on high for 60 seconds. Let soak for at least three hours and strain through chinois. After straining, add remaining ingredients and blend for an additional 60 seconds on high in the Vitamix.

MEXICAN HOLY ICE

2oz Guajillo Chiles

2oz Ancho Chilies

Toast at 350° for three minutes. Simmer in six quarts of water on low for 30 minutes. Cover and let steep for one hour before straining. Let cool and freeze into molds.

CHOCOLATE CHILE KUMQUAT BITTERS

Per four ounces of housemade chocolate bitters, infuse six kumquats and three habaneros for 24 hours. Shake regularly and strain through chinois.