Salt rimmed chihuahua cocktail



(serves 1)

- Coarsely ground sea salt
- 1 tbsp lime juice
- 15 ml orange liqueur (Cointreau, Triple Sec or similar)
- 30 ml golden Tequila
- 3 sprigs of Sweet Pear mint
- 125 ml Apple and Pear juice (available in most supermarkets)
- 4 icecubes

Lightly moisten the rim of a glass with a touch of the lime juice and then dip the glass into the salt to get a good crusting. If you have time leave to dry for a few minutes.

Put the orange liqueur and tequila into a cocktail shaker with the mint and crush a little with a muddler to extract the sweet minty flavour. (A jam jar and the end of a wooden spoon makes a very adequate, if not very stylish, substitute if you don't own a cocktail shaker!)

Add the lime and the fruit juices along with the ice cubes and shake for 1 minute until the cocktail is well chilled.

Strain into the salty glass and garnish with a mint sprig. You can sip though the salty rim or through a straw as you prefer.