

Pequito Verdecito
Created by Nick Detrich of Cane & Table

Ingredients

For the Sangrita Verdecito

1 cup TABASCO® Green Pepper Sauce

3 tomatillos

1/2 cup pineapple juice

1/4 cup lime juice

1 bunch mint

1 1/2 ounce blanco tequila

1/2 ounce lime juice

1/2 ounce agave syrup

Preparation

For the Sangrita Verdecito

Blend ingredients on high and then strain.

Combine Sangrita Verdecito with remaining ingredients in a shaker tin and then shake vigorously for 10 seconds, then strain over cracked ice in a Double Old-Fashioned glass. Garnish with a lime wheel.

Ile Petite Anse
Created by Nick Detrich of Cane & Table

Ingredients

For the Avery Island Shrub

1 cup sugar
1/2 cup TABASCO® Raspberry Chipotle Sauce
1/4 cup TABASCO® Original Red Sauce

5 lemons
1/2 cup of sugar
1 pint of Brandy
1 bottle of Bual Madeira
1 pint of Green Tea
1 nutmeg

Preparation

For the Avery Island Shrub

Combine sugar, TABASCO® Raspberry Chipotle Sauce, and TABASCO® Original Red Sauce.

Pare the peels from the lemons and combine with the sugar, then grate half of the nutmeg into the mixture and allow to rest for at least an hour. Juice the lemons into the mixture and then add the green tea, stir to incorporate. Add the remainder of the ingredients and stir to incorporate. Serve over ice in punch cups.