



Oaxaca Cooler

makes 1 cocktail

- 1 teaspoon sea salt
- 1 teaspoon chile powder
- 2 lime wedges
- 5 slices peeled cucumber
- 2 ounces mezcal
- 1 1/2 teaspoons agave nectar

Mix the salt and the chile powder together on a small plate. Run a lime wedge around the rim of your glass, then dip the moistened rim in chile salt to coat.

Combine the lime wedges, cucumber and a pinch of chile salt in the bottom of a shaker and muddle well. Add mezcal, agave nectar and ice. Shake vigorously and strain into the prepared glass over fresh ice.