



# The Zapatista

*makes 1 cocktail*

- maple sugar-ancho chile blend
- 1 slice jalapeño, seeded
- 3 sprigs cilantro, divided
- 1/2 lime, divided in half
- 2 slices peeled cucumber
- 2 ounces mezcal, preferably reposado or añejo
- 1 ounce grenadine
- 1 ounce club soda

Swipe a piece of lime around the rim of a rocks glass. Dip the rim into a blend of maple sugar and ground ancho chile. Set glass aside.

Place the jalapeño slice, 2 sprigs of cilantro, 1/4 lime, and 2 slices of cucumber in a cocktail shaker and muddle until well broken down.

Add the juice from the remaining 1/4 lime, the mezcal, the grenadine and a small handful of ice cubes and shake vigorously.

Strain into the rimmed rocks glass over fresh ice, stir in the club soda and garnish with the remaining sprig of cilantro. Serve immediately.