

Flaming Lime Drop

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Yield: 4 shots

3 ounces anejo tequila
1 1/2 ounces lime juice
1 1/2 ounces triple sec,
such as Cointreau
1 teaspoon agave syrup
2 tablespoons granulated
sugar
1/4 teaspoon salt
4 slices lime rounds
4 cubes sugar
1/2 ounce rum, such as
Bacardi 151

In a cocktail shaker with ice, add the tequila, lime juice, triple sec and agave syrup. Shake vigorously to combine. Strain into four tall shot glasses.

Mix the sugar and salt together on a small plate. Dip each lime slice into the sugar mixture, shaking off any excess. Place a slice of lime on top of each of the shot glasses. Place a sugar cube on top of each lime. Pour a dash of the rum over each sugar cube.

Using a long match or fire starter, ignite the sugar cubes. When the sugar begin to caramelize, blow out the flame.

Fold the lime slice and drop it into the shot with the sugar cube.

Serve immediately.

Per Serving (excluding unknown items): 3369 Calories; trace Fat (0.0% calories from fat); trace Protein; 840g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 542mg Sodium. Exchanges: 1/2 Fruit; 55 1/2 Other Carbohydrates.