

Pina Perfected

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1 1/2 blanco tequila
1 ounce fresh pineapple
juice
1 chunk fresh pineapple (for
garnish)
1/2 ounce fresh lime juice
1/4 ounce agave nectar
1 sprig fresh rosemary
1 ounce Proseco
1 sprig fresh rosemary (for
garnish)

Place the tequila, pineapple juice, lime juice, agave and rosemary leaves from one sprig (no stem) into a mixing glass. Lightly muddle the leaves.

Add some large ice. Shake vigorously with a cocktail shaker.

Add the Proseco. Tumble-roll back and forth one time. Double strain over fresh ice into a highball glass.

Spear the pineapple chunk with the remaining rosemary sprig for garnish.

Per Serving (excluding unknown items): 6 Calories; trace Fat (11.8% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat.