

Smoky Grapefruit Paloma Cocktail

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Servings: 8

*1 cup sugar
3/4 cup water
7 limes
4 red grapefruit, halved
crosswise
2 tablespoons Kosher salt
1 3/4 cups silver tequila
1/4 cup mezcal OR silver
tequila
ice cubes
2 cups club soda, chilled*

Preparation Time: 20 minutes

For simple syrup: In a small saucepan, combine 3/4 cup of sugar and the water. Bring to a simmer, stirring to dissolve the sugar, until syrup consistency or it makes one cup. Chill

Cut six limes in half crosswise. Slice the remaining lime into nine wheels. Spread 1/4 cup of sugar onto a plate. Dip the lime halves, eight lime wheels and grapefruit halves into the sugar to coat thoroughly.

Heat a grill pan over medium heat. Working in batches, put the sugar-dipped limes and grapefruits, cut sides down, on the hot grill pan. Cook, turning the lime wheels occasionally, until browned and grill marks form, 3 to 5 minutes (The limes will cook more quickly than the grapefruit). Transfer to a shallow baking pan to cool.

Spread the Kosher salt on a small plate. Rub the remaining lime wheel over the rim of eight highball glasses. Dip the rims in salt to coat.

Juice the grilled lime halves and grapefruit halves. Add to a pitcher. Pour in any juices that accumulated on the baking pan. Stir in the simple syrup, tequila and mezcal. Add ice and stir well.

Divide the mixture between ice-filled glasses and top off with club soda.

Garnish with the grilled lime wheels.

Per Serving (excluding unknown items): 114 Calories; trace Fat (0.8% calories from fat); trace Protein; 31g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1425mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.