
The Longhorn

Chris Marshall - Sans Bar, Austin, TX

Food Network Magazine - July/August 2021

Servings: 1

Preparation Time: 15 minutes

Start to Finish Time: 15 minutes

FOR THE HABANERO SYRUP

1/2 cup sugar

1/2 cup water

1 habanero chile pepper

FOR THE DRINK

juice of one lime

4 large chunks pineapple

1 sprig cilantro

pinch ground cloves

pinch ground cinnamon

splash seltzer or Topo Chico

6 ounces mango nectar

Make the Habanero syrup: In a small saucepan, combine the sugar and water. Bring to a simmer over medium heat, stirring to dissolve the sugar. Let cool.

In a liquid measuring cup, combine three tablespoons of the simple syrup with the habanero. Muddle the Habanero with the syrup.

Make the drink: In a separate liquid measuring cup, muddle together the lime juice, pineapple and cilantro. Stir in the cloves, cinnamon, seltzer, mango nectar and one to two tablespoons of the Habanero syrup.

Add ice and mix well until cold.

Strain the drink into a martini glass.

Beverages

Per Serving (excluding unknown items): 1317 Calories; 8g Fat (5.1% calories from fat); 8g Protein; 335g Carbohydrate; 23g Dietary Fiber; 0mg Cholesterol; 27mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 15 Fruit; 6 1/2 Other Carbohydrates.