
El Chipilo Cocktail Recipe

1 1/2 ounces Tequila (Pref.
Reposado or Añejo)
3/4 ounce fresh lime juice
1/2 ounce Aperol
1/2 ounce simple syrup
2 dashes angostura bitters
2 dashes spicy bitters or
Tabasco (I like Scrappy's Fire
Tincture)

❶ Combine tequila, Aperol, lime, bitters, simple syrup, and optional Tobasco in a Boston shaker with a large cup of ice.

❷ Shake vigorously for 10 seconds and double strain into a chilled double old-fashioned glass over fresh ice or a giant ice cube.

❸ Garnish with a lime wheel.