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# 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.