

THE BIGHT

Inspired by Ian's love of margaritas and named after The Bight, Norman Island.

- 2 fluid ounces agave tequila
- 1 fluid ounce fresh lime juice
- 1 fluid ounce fresh orange juice
- 1 fluid ounce apple juice
- 1 fluid ounce peppered simple sugar syrup*
- 4 slices fresh jalapeno pepper

In a cocktail shaker filled with ice combine all ingredients (reserve 2 slices of jalapeno for garnish), shake and strain into a rocks glass filled with crushed ice, garnished with reserved jalapeño slices

* To make simple syrup, combine equal parts sugar and water and a few whole black peppercorns. Stir and boil until sugar has dissolved. Strain and store in refrigerator until chilled.

