

Spicy Avocado Martini



Serves 2

Ingredients

Martini

2 oz gin
1½ oz dry vermouth
½ oz avocado infused spicy syrup
½ oz lime juice
1 oz club soda
Tajin with lime* or Mexican chili powder or spicier chili to taste to garnish glass Lime wedges or a slice of avocado to garnish

Spicy avocado syrup

1 cup sugar
1 cup water
¼ tsp chili powder
1 large avocado slightly squashed with a fork, but not pureed

Preparation

1. To make the syrup mix sugar, water, chili powder and avocado in a small pot over medium heat until sugar dissolves and liquid comes to a slight boil. Remove from heat and let infuse for 30 minutes to 1 hour. Strain and cool completely. Keep in a hermetically sealed container in the refrigerator until use. Keeps up to 1 week.
2. Run a lime wedge along the rim of each glass and dip

