

Fuego de Piña

Spicy pineapple

SPICY · PINEAPPLE

Difficulty: Easy · Time: 3 min · Glass: Rocks glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml	Mr. Mezcal Espadín
1 1/2 oz / 45 ml	organic pineapple juice, with no added sugar
3/4 oz / 22.5 ml	freshly squeezed organic lime juice
1/4 oz / 7.5 ml	organic light agave nectar
1 slice / 1–2 mm	thin slice organic jalapeño
1	small organic pineapple wedge (optional)

MAKE IT

- 1 Add all ingredients except the garnish to a shaker with ice.
- 2 Shake for 10–12 seconds.
- 3 Strain through a fine-mesh strainer into a rocks glass over fresh ice.
- 4 Garnish with pineapple.

GOOD TO KNOW

For your first pour, remove the jalapeño's seeds and pale inner ribs and don't muddle it. Start conservatively — you can add heat next time.

