

Spiced Specture from River Lane



Difficulty

Pint

Ingredients

ice
red sugar sprinkles for rimming
1 orange wedge
1 oz/30 ml Kahlúa® coffee liqueur
1/2 oz/ 15ml triple sec
dash pure vanilla extract
3-10 drops (to taste) Tabasco® sauce
4 oz/120 ml half and half (dairy)
1/2 oz/15 ml grenadine
pumpkin pie spice for garnish
foodsafe rose petals for garnish

You Will Also Need

• small plate

Bartender's Notes

NB: shot sizes vary internationally, so we will use ounces and milliliters. In the U.S., a shot equals 1.5 ounces.

Makes one 8-oz serving.

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Directions

Prepare serving glass by rubbing orange wedge along the rim of the serving glass. Cover serving area of desert plate evenly with red sugar sprinkles. Invert serving glass onto red sugar sprinkles and lightly twist to cover rim of glass with colored sugar.

Fill serving glass with ice and set aside.

Fill a shaker with ice. Add Kahlúa®, triple sec, vanilla extract, Tabasco® sauce, half and half, and grenadine. Shake well.

Strain cocktail into the prepared serving glass. Dust with pumpkin pie spice and garnish with a rose petal or two.

Enjoy!

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