

Mezcal-Hibiscus Slushie

Relax. You're not going to have to eat a worm or suffer a massive hangover. This is not the cheap tequila binge of your youth. Mezcal, a distilled spirit made from 30 kinds of agave (tequila is technically a mezcal but is only made from the blue agave), is having its day. It's artisanally made, smoky, nuanced. Combined with fresh ginger, tangy hibiscus and bitter-sweet Aperol, we think we've come up with a pretty sophisticated slushie. It's pink and its potent. No need for shots.

See Cook's Note on how to make simple syrup.

Ingredients

- 2 hibiscus tea bags
- 1 teaspoon grated fresh ginger
- 1 cup boiling water
- 2 cups ice cubes
- 3 ounces clear mezcal
- 1 ounce Aperol
- 1 ounce fresh lime juice
- 2 teaspoons simple syrup
- 2 lime wheels
- 1 Genoa or Sopressata Chub

special equipment

- fine mesh strainer
- blender
- meat mallet, rolling pin or heavy skillet

Directions

Put the tea bags and grated ginger in a heat-proof, 2-cup measuring cup and pour the boiling water over top. Let steep for 10 minutes. Remove the tea bags, strain out the ginger, and let cool to at least room temperature, or chill completely.

Put the ice cubes in a gallon-size resealable plastic bag. Using the flat side of a meat mallet, a rolling pin or a heavy skillet, gently crack each cube so there are no large pieces but it's not totally crushed. Put into a blender.

Pour 3 ounces of the tea, the mezcal, Aperol, lime juice and simple syrup into the blender. Start on a lower speed for a couple of seconds and then turn to high speed for a couple more. The drink should be like a loose slushy.

Divide into 2 glasses and garnish each with a lime wheel and salame chub.

Cook's Note

You can buy ready-made simple syrup in the grocery store, but for goodness sake, just make it at home. Bring equal amounts of sugar and water to a simmer in a saucepan. Once the sugar is dissolved, remove from the heat and let cool. Store in the refrigerator.

total time: 20 minutes plus cooling time

active prep: 10 minutes

serves: 2

difficulty: *easy*