

Tequila, Basil & Pineapple Cocktail

Cocktails aren't often a riff on a pizza, let alone a Hawaiian pizza (and the jury is still out on whether or not that's even a worthy pizza). But for those of us willing to try *anything* with tequila, we think this shakes out to a well-balanced drink with a taste of the tropics. Besides, the telltale unification of pineapple, ham and cheese is just the garnish. Phew.

ingredients

for the basil simple syrup:

¼ cup sugar

¼ cup water

8 large fresh basil leaves

for the garnish:

1-inch cube mozzarella cheese

1 slice prosciutto

¾-inch wedge fresh pineapple

6-inch wooden skewer

for the cocktail:

2 ounces tequila añejo

2 ounces pure pineapple juice

½ ounce freshly squeezed lime juice

½ ounce basil simple syrup

instructions

For the basil simple syrup: Combine the sugar and water in a small saucepan and bring to a boil over medium-high heat. Let boil until the sugar dissolves, a couple of minutes. Add basil, remove from heat, let steep for 10 minutes then strain. Chill before using.

For the garnish: Skewer the cheese cube on a 6-inch wooden skewer. Fold the prosciutto slice accordion style and add to skewer. Pierce the pineapple wedge last.

For the cocktail: Fill a cocktail shaker with ice. Pour in the tequila, pineapple juice, lime juice and basil simple syrup. Shake to chill. Strain into a martini glass. Lay the garnished skewer across the top of the glass.

total time: 15 minutes

active prep: 5 minutes

serves: 1

difficulty: easy