

PRETTY REFRESH CHALLENGE

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Craft Cocktails - The Lorenzo

April 30, 2015

Cocktails Recipe Food & Drinks By: Erin Lepperd





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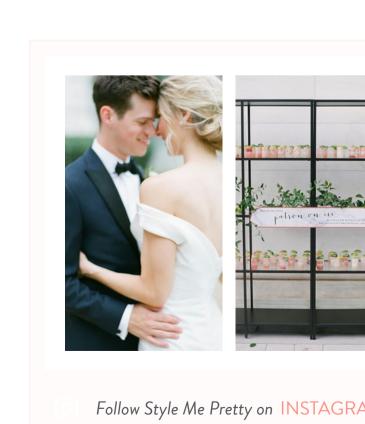
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irst we introduced you to The Lavanda-sita courtesy of Kelsey Rae Designs, Plum & Oak Photo, and Waters Catering and now we're topping it off with the Lorenzo. A drink that's equal parts dapper and scrumptious. It's a craft cocktail that will impress your friends and surely become a regular in your friday night rotation. It's all about that cucumber and black sea salt garnish. Grab the full recipe below!



AdC



The Lorenzo

Prep Time Cook Time Total Time
5 MINUTES N/A 5 MINUTES

INGREDIENTS

Mezcal

AdC

Celery Leaves & Jalapeño

Cointreau

Lime Juice

Agave Nectar

Cucumber & Black Sea Salt Garnish

INSTRUCTIONS

- 1. Shave an english cucumber lengthwise till you have a pretty slice.
- 2. Put inside glass so it sticks to the side of the glass.
- 3. Dip one corner of the glass in lime juice and then into black sea salt. Muddle 2 cucumber slices, 1 small bunch of celery leaves and 2 slices of jalapeño in shaker w/ 2 oz Lime Juice.
- 4. Add 2 oz Tequila and 1/5 oz Agave nectar.
- 5. Shake and strain over ice into glass.

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Photography: Plum & Oak Photo | Cocktail Recipes: Terri Wedell At Waters Catering | Design And Styling: Kelsey Rae Designs | Tumbler Glasses: West Elm

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