

CHIPOTLE SOUR

Spice up your back bar with this smoky blend of chipotle, mesquite and citrus flavors. The earthy spiciness of this sour is an exquisite balance of heat and smoke. It's perfect for a memorable margarita or as the foundation for a soon-to-be classic signature cocktail. This sour mixes well with tequila, vodka, gin, bourbon and rum.

PRODUCT SPECIFICATIONS

Ingredient List: Water, Sugar, Lime Juice Concentrate, Orange Juice Concentrate, Lemon Juice Concentrate, Apple Juice Concentrate, Pear Juice Concentrate, Pineapple Juice Concentrate, Tangerine Juice Concentrate, Natural Flavors, Citric Acid and Salt.

Pack Size: 32 oz. gabletop container, 6 per case

Brix: 35.0 - 37.0

Kosher: (U)

Handling: Store frozen at or below 0° F. Once thawed, store below 40°F. Shelf life is 2 years frozen from manufactured date and 14-21 days refrigerated.



Nutrition Facts Serving Size 3 1/3 fl oz (98ml) Servings Per Container about 10 Amount Per Serving Calories 160 Calories from Fat O % Daily Value* Total Fat 0g Saturated Fat Og 0% Trans Fat Og Cholesterol Oma 0% 2% Sodium 45mg Total Carbohydrate 39g 13% Dietary Fiber Og 0% Sugars 37g Protein 00 Vitamin A 0% Vitamin C 35% Calcium 0% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories 2,000 Total Fat Less Than 80 a Sat Fat Less Than 20 a 25 a Cholesterol Less Than 300 mg 300mg 2,400mg 2,400mg muibo2 Less Than Total Carbobydrate 300n 375o Dietary Fiber 25 g 30 g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Chipotle Margarita

Yield: 1 drink Source: Manny Hinojosa

- 3 oz. The Perfect Purée Chipotle Sour
- 2 oz. Tequila blanco
- ½ oz. Agave nectar
- ½ oz. Fresh lime juice
- Chipotle salt (for rim)

Method:

- 1. Combine all ingredients into a cocktail shaker with ice.
- 2. Shake and strain into a chipotle salt-rimmed cocktail glass with ice.
- 3. Garnish with a lime and serve.