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Pink Tequila Fizz

If you're a fan of Margaritas and other tequila-based drinks, this one's for you. Taking inspiration from the Paloma, one of the most popular cocktails in Mexico, the Pink Tequila Fizz combines fresh pomegranate and hibiscus bitters to create a floral but zingy refresher.

The Author's Recipe

The bright seeds add a burst of texture, color, and flavor.

1. Shake 1½ fl oz (45ml) tequila, ½ fl oz (15ml) pink grapefruit juice, ½ fl oz (15ml) lime juice, ½ fl oz (15ml) simple syrup, 3 drops hibiscus bitters, and the crushed seeds of ½ pomegranate over ice.
2. Strain the mixture into a highball glass filled with ice.
3. Top with rosé Champagne.

Extras

Garnish: Rim the glass with salt for an extra kick.



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