



BURIED TREASURE

INGREDIENTS

2 oz Casa Noble Crystal Tequila
0.75 oz orange-chamomile simple
syrup (see recipe to right) | 0.5 oz
lemon juice | 0.25 oz spiced rum
2 dashes bitters | Orange zest
Tarragon sprig

PREPARATION

Combine all ingredients, except
orange zest and tarragon, into mixing
glass and stir. Strain into glass over
ice. Squeeze orange zest; rub around
rim and drop into glass. Garnish
with tarragon.

ORANGE-CHAMOMILE SIMPLE SYRUP INGREDIENTS

1 cup water | 1 cup sugar | 3 chamomile tea
bags | 1 orange tea bag

PREPARATION

Combine sugar and water in saucepan over
medium heat, stirring occasionally until sugar
dissolves and water begins to boil. Remove from
heat; add tea bags. Let steep for 1 hour, then cool.

