



BURIED TREASURE

CASA
NOBLE
Tequila

INGREDIENTS

2 oz. Casa Noble Crystal Tequila
0.75 oz. orange-chamomile simple syrup (see recipe below)
0.5 oz. lemon juice
0.25 oz. spiced rum
2 dashes bitters
Orange peel
Tarragon sprig

PREPARATION

Combine all ingredients, except orange peel 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.

CHAMOMILE ORANGE SIMPLE SYRUP

1 cup water, 1 cup sugar, 3 chamomile tea bags, 1 orange tea bag
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.

Make a cocktail worthy of sharing, tag your photo #TheNoblePursuit