

SMOKEY LYCHEE JAM

Prepared by: Steve Bullock, January 2018

Orange slices
Ginger powder
1 ounce coconut water
1 ounce tequila
2 ounces whiskey (Rye suggested)
4 ounces lychee concentrate (preferably Soupas available at 888 Market)
Marmalade with a slightly bitter rind taste
2-3 star anise

Char a few orange slices after lightly dusting with ginger powder. Pre-combine coconut water and lychee concentrate. In a bar shaker, muddle the grilled orange. Add star anise and top with ice. Add the tequila, whiskey, and coconut/lychee combo and shake vigorously until condensation appears. Lightly rim a lowball or martini glass with marmalade. Pour over ice (or enjoy straight up if using a martini glass). Garnish with a charred orange slice and a star anise.

Steve's Notes: A light, floral cocktail with a bite that accompanies well with Indian spices. I would maybe let the coconut/lychee combo sit overnight with a few star anise to get more anise flavor.



