



Sips & SPIRITS

Sour Tarantula

2 oz Tarantula Azul Tequila
2 oz sour mix
rimming salt *(optional garnish)*
lemon or lime wedge *(optional garnish)*
gummy spider *(optional garnish)*

- 1) Chill rocks glass in freezer
- 2) Once chilled, rim with salt
- 3) Add ice, tequila & sour mix to cocktail shaker.
- 4) Shake vigorously
- 5) Strain mix from cocktail shaker into rimmed glass filled with ice
- 6) Garnish with spider gummy
- 7) Enjoy!

Making Sour Mix:

- 1) In a lidded jar add:
1 part simple syrup; 1 part fresh lemon juice; ½ part fresh lime juice
- 2) Close lid tightly and shake well before use
- 3) Store in fridge up to two weeks

Gummy Spiders:

Octopus gummies from Trolli are an excellent substitute available all year round