



Sips & SPIRITS

Imbunche

2 oz Machu Pisco
1/2 oz lime juice (~1 lime)
1 oz lemon juice (~1 lemon)
1 1/2 oz orange juice (~1/2 orange)
1 oz grape simple syrup
3 frozen grapes (for garnish)

- 1) Fill cocktail shaker with ice, pisco, lime, lemon, orange & syrup
- 2) Shake vigorously
- 3) Remove chilled low ball glass from freezer & rim with salt
- 4) Add frozen grapes to low ball glass
- 5) Strain mixture from cocktail shaker into prepped low ball glass
- 6) Enjoy!

Making Grape Simple Syrup:

- 0) Ingredients:
1 part sugar; 1 part water; 8-10 grapes sliced into halves
- 1) In small pot on medium-high heat, add equal parts sugar and water
 - 2) Stir until sugar has dissolved
 - 3) Lower to medium heat, adding grape halves
 - 4) Let simmer for 5 minutes, stirring occasionally
 - 5) Remove from heat, strain out grape halves & let cool
 - 6) Store in fridge up to two weeks in lidded jar