

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