

CRAFT

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This desert tribute from CRAFT's Benjamin Carpenter calls for agave spirits, prickly pear syrup, and a barrel-aged aperitivo made with two types of California artichoke, one type of Italian artichoke, and fresh cardoons—a mélange fit for Sergio Leone.

HANG 'EM HIGH

By Benjamin Carpenter
A&O Kitchen + Bar
Newport Beach, California

1 ½ oz. Código 1530 Reposado Tequila
¾ oz. Don Ciccio & Figli C3 Carciofo
¼ oz. Prickly Pear Syrup
1 Dropper of Boy Drinks World Serrano Cocktail Spice

Add all ingredients to mixing glass, stir with cracked ice until cold. Strain over a large ice cube into a rocks glass, and garnish with rose-shaped grapefruit peel.

Prickly Pear Syrup:

Peel 12 medium prickly pears fruits. Add to blender 6 at a time and process until liquid. Strain through a mesh strainer lined with cheesecloth for clarity. The result should yield one cup of juice. Add to pan with 2 cups of turbinado sugar and simmer until sugar dissolves. Let cool and refrigerate.

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