

## Bumper Crop

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Mexican street vendors popularly combine fruit and Tajin: the iconic salty-spicy-tart chili seasoning.

Guest are going to love it paired with our new organic cucumber vodka and watermelon puree. If you see a bottle of Tajin, you won't have to look far for this classic pairing!

Be sure to only add the chili salt to the side of the glass, as shown, and not on the rim. The drink should be tart and refreshing with only the side of the glass spicy-salty.



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### GLASS:

Rocks, Prepared with Tajin Salt



### METHOD:

Build & Roll



### GARNISH:

1 Lime Wedge

### INGREDIENTS:

- 1.5 oz Crop Organic Cucumber Vodka
- .5 Triple Sec
- 1.5 Watermelon Sour Batch\*
- .5 oz Soda Water to top

### STEPS:

- 1. Prepare** glass using cut lime edge & Tajin Salt
- 2. Fill** Rocks glass to the top with ice
- 3. Measure** all liquid ingredients into glass, topping with soda water to fill
- 4. Roll** into mixing tin and back to rocks glass, once to blend, carefully not to knock off salt

**GARNISH:** 1 lime wedge placed at edge of Tajin Salt Rim

**Tajin Salt:** 1:1 Tajin Lime Seasoning and Sea or Kosher Salt

Keep refrigerated. Shelf life: 5 days