

Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

Fire on the Mountain Daiquiri

Yield: 1 cocktail.

For the ginger-jalapeño syrup:

- 1 cup water
- 1 cup sugar
- 5 jalapeños
- 1 large piece (about 5 inches) ginger, thinly sliced

In a small pot over medium heat, combine water and sugar and bring to a boil. Once sugar dissolves, add jalapeños and ginger and reduce heat. Simmer for 10 minutes then remove from heat and cover. Let cool to room temperature. Strain syrup into a pint container or squeeze bottle. Syrup will keep for up to 2 weeks in refrigerator.

For the cocktail:

- 2 ounces Cedar Mountain Honeymoon
- 1 ounce lime juice
- $\frac{3}{4}$ ounces ginger-jalapeño syrup
- Ice
- Crushed ice (if using an old fashioned glass)
- Fresh jalapeño slice (for garnish)
- Lime wedge (for garnish)

Combine moonshine, lime juice, and syrup in a cocktail shaker filled with ice, and shake vigorously until the outside of shaker is very cold. Strain into a chilled martini glass or over crushed ice in an old fashioned glass. Garnish with a slice of fresh jalapeño and lime.



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