



PISCO PRICKLY PEAR
Martini



WAYPOINT
SEAFOOD & GRILL

PISCO PRICKLY PEAR

Martini

— BY CAT KELLER —

INGREDIENTS:

2 oz Pisco Liquor
1 oz Prickly Pear Syrup
1 Egg White
1/2 Wheel Fresh Pineapple
2 Wedges Fresh Lemon
2 Dashes Black Walnut Bitters

PROCESS:

Muddle pineapple and lemon in shaker tin, add ice, Pisco, prickly pear syrup, egg white and bitters. Shake until well chilled and frothy. Pour into coupe glass and garnish with pineapple wedge. Cheers!

PRICKLY PEAR *syrup*

INGREDIENTS:

12 Ripe Prickly Pear Fruits
1 cup Water
1 cup Cane Sugar
1 oz Vodka

PROCESS:

Peel and roughly chop fruit, combine with water and sugar, and bring to a boil. Use a potato masher to mash as much of the fruit as possible into the syrup. Use a strainer to separate the seeds and pulp from the syrup. When cooled, add 1 oz vodka and store in a mason jar in the freezer.

BLACK WALNUT *bitters*

INGREDIENTS:

16 oz 100 Proof Neutral Grain Spirits
1 lb Black Walnuts

PROCESS:

Put spirits and walnuts in sealable plastic bag and remove as much air as possible. Soak for 30 days or until desired flavor is achieved. Strain out nuts and store bitters in glass bottle.