



# TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

## Border Storm

Recipe adapted from Anvil Bar & Refuge

### Makes one drink

- *Crushed ice*
- *2 ounces full-bodied rum, preferably Cruzan Black Strap*
- *1 ounce cold ginger beer*
- *2 dashes habanero tincture (recipe follows)*
- *1 lime wedge*

Fill a small rocks glass with crushed ice. Add the rum and habanero tincture and top with the ginger beer. Stir well, garnish with the lime wedge and serve.

## Habanero Tincture

Recipe adapted from Anvil Bar & Refuge

### Makes 2 cups

- *6 habanero peppers*
- *2 cups vodka*

Wearing gloves, remove the stems and seeds from the peppers and place them in a sealable jar with the vodka. Let the mixture sit for one week at room temperature, then strain out the habaneros and pour the liquid into a clean bottle. Use sparingly.

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