



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Smoked Horchata

Recipe from Joaquin Simo

Makes 1 drink

Ice

1 ounce reposado tequila

1 ounce Del Maguey Crema de Mezcal

2 ounces horchata (recipe follows)

¼ ounce cinnamon-bark syrup (recipe follows)

Dash of Angostura bitters

Cinnamon stick, for garnish

*Fill a rocks glass with ice. Combine all of the ingredients except the cinnamon stick in a cocktail shaker and fill the shaker with ice. Shake vigorously and strain into the rocks glass. Garnish with the cinnamon stick.*

### Horchata

*In a skillet, lightly toast 1 cup shredded unsweetened coconut flakes and 1 cup almond flour. Add to a blender along with 6 cinnamon sticks broken into small pieces. Add ¼ cup light brown sugar, 2 cups rice milk, 1 cup almond milk and 1 cup coconut water.*

*Blend on high for 30 to 40 seconds. Strain through a fine mesh strainer, pressing firmly on the solids. Refrigerate for up to 1 week.*

### Cinnamon-Bark Syrup

*Dissolve 1 cup of sugar in 1 cup simmering water. Add a small handful of cinnamon-bark or smashed cinnamon sticks and bring to boil. Let the syrup cool for several hours, then strain through a fine mesh strainer. Refrigerate in an airtight container for up to 2 weeks.*