

Drink: THE MONTANA

A smokey & spiced Old Fashioned with Burnside Blended Bourbon and Meyer lemon

Ingredients:

2 oz Burnside Blended Bourbon
½ tsp honey
2 dashes Angostura Bitters
1 tsp water
Montana Mex Sweet Seasoning
Garnish with Meyer lemon twist



Method: Heat a dry pan over medium/high heat. Cover lemon slice in Montana Mex Sweet Seasoning. Lay the seasoned side directly into the hot pan. This should caramelize to a deep brown in no more than 1 minute. Remove lemon peel and allow it to cool for a minute. Paint the rim of your Old Fashioned glass with the brûléed lemon slice then roll the glass edge in the Montana Mex Sweet Seasoning and set aside.

Combine bourbon, honey, bitters and water in a separate glass. Stir until mixed. Add a large ice cube to your rimmed Old Fashioned glass, then pour in the bourbon mixture. Twist a piece of lemon peel over the cocktail before adding it as the final touch. **Salud!**

Drink: EL BÚHO

The perfect Mexican Mule with Azuñia Blanco Organic Tequila and Reed's Ginger Beer

Ingredients:

1.5 oz Azuñia Blanco Organic Tequila
4 oz Reed's Ginger Beer
1/2 oz fresh Meyer lemon juice
Montana Mex Sweet Seasoning
Garnish with Meyer lemon twist

Method: Paint the rim of a chilled copper mug with a fresh lemon slice and then roll the mug's edge in the Montana Mex Sweet Seasoning.

Fill the mug with ice, then add tequila and fresh lemon juice. Top with ginger beer and stir. Garnish with a twist of lemon peel over the cocktail before adding it as the final touch. **Salud!**



Dish: MONTANA MEX SHRIMP CEVICHE

A ceviche appetizer prepared simply and beautifully, learned from the fishermen in Mexico.

Ingredients (serves 4-6):

1 lb shrimp, peeled, deveined and cut into 1/2" pcs
2 Roma tomatoes, chopped
¼ red onion, diced
½ cup cilantro, chopped
1 cup fresh lime juice
2 tbsp Montana Mex Avocado Oil
¼ tsp black pepper, ground
¾ tsp Montana Mex Jalapeño Seasoning
½ tsp salt, or to taste
½ avocado, diced
Montana Mex Ketchup, optional

Method: Add shrimp to lime juice and stir intermittently over 20 minutes while other ingredients are being prepared. Add all remaining ingredients and stir vigorously. Taste and adjust seasonings. Garnish with diced avocado and serve with tortilla chips or add a splash of Montana Mex Ketchup, load up a cup and call it a shrimp cocktail!

Bien provecho!

