

# PUFF THE MAGIC DRAGON

Introducing “Puff’s Potion” – a mystical creation from the Vanderpump cocktail collection. This enchanting libation”



| Ingredient         | Quantity |
|--------------------|----------|
| El Silencio Mezcal | 2 oz     |

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|---|-----------|
| Dragonfruit (peeled and cubed)          | 1/2       |
| Lemon Juice                             | 1 oz      |
| Orange Bitters                          | 2 dashes  |
| Firewater Bitters                       | 2 dashes  |
| Jalapeño (optional for garnish)         | 1 slice   |
| Tajin seasoning (for rimming the glass) | As needed |

## Directions:

Rim a glass with Tajin seasoning by moistening the rim with a lemon wedge and gently dipping it into the seasoning.

In a cocktail shaker, muddle the dragonfruit cubes to extract the juice and flavors.

Add El Silencio Mezcal, lemon juice, orange bitters, and firewater bitters to the shaker.

Fill the shaker with ice and shake vigorously for about 15-20 seconds.

Strain the mixture into the prepared glass filled with ice.

Garnish with a slice of jalapeño for an extra kick if desired.

Stir gently before sipping to incorporate the flavors.

Savor the Puff the Magic Dragon cocktail, an enticing blend of dragonfruit sweetness, mezcal smokiness, and a touch of heat.

**Note:** Adjust the jalapeño slice and bitters according to your desired level of spiciness. Remember to drink responsibly and enjoy the unique flavors of Vanderpump Cocktails in moderation. Cheers!

