

Ingredients

- 1/2 ounce freshly squeezed lime juice
- 1 teaspoon sea salt flakes
- 2 ounces 100% agave silver tequila
- 12 sprigs fresh thyme, leaves removed and roughly chopped
- 6 ounces blood-orange soda (such as San Pellegrino)
- Ice

Blood Orange Thyme Paloma

Warm summer afternoons call for refreshing cocktails.

Try this blood-orange twist on the classic Paloma!

Instructions

1. Remove thyme leaves from stem and roughly chop. Combine the chopped thyme with the sea salt on a small plate. Crush the mixture until well mixed.
2. Press half of a squeezed lime along the rim of a highball glass and roll in the thyme salt.
3. Add a few ice cubes and a pinch of the thyme-salt mixture to the glass. Top with the tequila, lime juice and soda. Stir and then serve immediately.



KINNEY MASON
P.C. L.L.O.

900 S. 75th Street
Omaha, NE 68114

P: 402-905-2220
F: 402-905-2224

KINNEYMASON.COM

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