

Smoky Mockerita

Ingredients (makes 2 mocktails):

- 6 oz coconut milk or coconut water
- ¼ cup crushed dried coconut
- 1 ½ oz water
- 1-2 smoked jalapenos
- 1 1/2 oz lemon juice or lime juice
- 1 oz simple syrup
- Ice cubes

Instructions:

- Apply lime juice with a lime wedge to the rim of the glass. Add the dried coconut to a shallow dish and dip the rim of each glass into the coconut. Place glass in freezer to chill.
- Smoke the jalapenos with a torch gun or on a gas stove top, until they are well-charred, or you can grill them in the oven. Once cooled, crush them well.
- In a shaker combine the water, coconut milk, lime juice, simple syrup, and the crushed smoke jalapenos, add a handful of ice.
- Secure the shaker lid and shake for about 30 seconds, then strain the mixture into your chilled glass.
- Garnish with a slice of lime or small piece of jalapeno.
- Enjoy!

Source: <https://beextravegant.com/coconut-jalapeno-mockerita/>

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