



# Limited Limitless Living Cocktail Recipe

**LIMITEDLIMITLESSLIVING.COM** HAS SELECTED THE FOLLOWING COCKTAIL DRINK-- **BROOKLYN BURRO** TO CELEBRATE ITS **FIRST-YEAR ANNIVERSARY** OF THE LAUNCHING OF ITS BLOG.

THIS UNIQUE THIRST-QUENCHING COCKTAIL RECIPE IS PART OF THE MENU STAPLE OF THE POPULAR **LEYENDA BAR IN BROOKLYN NY, CO- OWNED BY IVY MIX, THE AUTHOR OF SPIRITS OF LATIN AMERICA: A CELEBRATION OF CULTURE AND COCKTAILS WITH 100 RECIPES FROM LEYENDA AND BEYOND.**

YOU CAN CHOOSE TO MAKE THIS COCKTAIL DRINK WITH RUM, TEQUILA OR ANY OTHER SPIRITS THAT YOU FAVOR. **LIMITEDLIMITLESSLIVING.COM** HAS CHOSEN TO MAKE THIS COCKTAIL USING TEQUILA.

## Ingredients

### THE RECIPE FOR BROOKLYN BURRO

- 2 ounces of your favorite tequila
- 1/2 ounce of lime juice
- 1/2 ounce of pineapple juice
- 1/2 ounce of ginger syrup (see below for recipe on how to make the syrup)
- 2 dashes of Angostura Aromatic Bitters
- 1 ounce of soda water
- 1 lime wheel for garnish
- 1 candied ginger for garnish

### RECIPE FOR GINGER SYRUP

- About 5 1-inch cubes of fresh ginger
- One cup of superfine sugar

## Instructions

Add all the ingredients except the soda water, the lime wheel, and the candied ginger to a cocktail shaker with ice. Shake and drain over fresh ice in a rock glass. Top with the soda water and garnish with a cocktail pick through the lime wheel and the candied ginger root.

In a juice extractor, juice ginger to yield four ounces (do not worry about peeling the ginger). Combined with the juice and sugar in a saucepan over low heat, stir until the sugar is dissolved. Remove from the heat immediately, allow to cool and then bottle store in the refrigerator for up to four weeks.