

# Orange Clove Tequilarita

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Ingredients:

Clove Simple Syrup:

1 cup light brown sugar  
1 tbl. whole cloves

Tequilarita:

1 ½ oz. tequila  
¾ oz. fresh lemon juice  
½ oz. orange liqueur or triple sec  
½ oz clove simple syrup  
1 dash of orange bitters  
Orange peel, for garnish

Directions:

For the clove simple syrup: Combine the brown sugar, cloves and 1 cup water in a pan and heat until the sugar is dissolved. Allow to cool and sit for 2 to 3 hours; strain off the cloves before using. (Store any remaining syrup in a sealed jar, refrigerated, for up to 1 week.)

For the tequilarita: Add the tequila, lemon juice, orange liqueur, clove simple syrup and bitters to a shaker and fill with ice. Shake vigorously and pour into a coupe glass. Garnish with an orange peel in the glass. Repeat as needed.

~ Credit: [cookingchanneltv.com](http://cookingchanneltv.com)