

## GUASTELLO'S VILLAGE MARKET

# The Hot Lolita

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### Ingredients:

2 ½ oz. (5 tbl.) Hot-Hot Honey (see below) or regular honey  
3 oz. (6 tbl.) gold tequila  
1 oz. (2 tbl.) Grand Marnier liqueur  
5 tsp. sugar  
1 ¼ cups fresh lime juice  
3 ice cubes  
Crushed ice  
4 lime wedges, for garnish

### Prepare the Hot-Hot honey:

½ cup honey  
1 tsp. crushed red pepper flakes

Bring the honey almost to a boil in a small saucepan. Stir in the crushed red pepper and remove from the heat. Let steep 1 hour. Strain and reserve.

### For the cocktail:

Salt the rim of 4 “old-fashioned” glasses by gently squeezing a lime wedge along the rims and then dipping into bar salt.

Place the tequila, Grand Marnier, sugar lime juice, honey and ice cubes in a cocktail shaker and shake vigorously. Fill the glasses almost to the top with crushed ice. Strain the contents of the shaker into the glasses over the crushed ice. Garnish with a wedge of lime.

*Credit: Norman Van Aken*