

## GUASTELLO'S VILLAGE MARKET

### Sunday Funday

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#### Ingredients

\*\*½ (750-milliliter) bottle spicy añejo tequila (see note)  
64 ounces pineapple juice, chilled  
8 ounces amaretto liqueur  
5 ounces fresh lime juice, chilled  
8 to 10 dashes grapefruit bitters

#### Garnishes

Lime slices  
Pineapple cubes  
Mint Sprigs

#### Instructions:

In a large punch bowl filled with ice, mix tequila, amaretto, juice, and bitters to combine. Garnish with lime and pineapple and serve immediately. Alternately, you can mix this up and pour into pitchers and refrigerate. When ready to serve, fill glass with ice and pour in cocktail, garnish with lime slices and pineapple cubes.

\*\*If you can't get your hands on a bottle of añejo tequila you can always make your own.

Slit one jalapeno pepper in half, down to its stem. Slip pepper into a bottle of blanco tequila, and allow to rest for 5 hours. For a stronger level of heat, the infusion can rest overnight. Using a funnel, strain into a large jar (pepper will likely stay stuck in the tequila bottle). Keep refrigerated for up to one month.

***Credit: [cheatsheet.com](http://cheatsheet.com)***