

## GUASTELLO'S VILLAGE MARKET

# Irish Cactus

---

Serves 1

### Ingredients

2 ounces Irish cream liqueur (Bailey's)

1 ounce tequila

### Instructions:

Gather the ingredients.

In an old-fashioned glass filled with ice, pour the Irish cream and tequila.

Stir well.

Serve and enjoy!

### Tips:

Silver (or blanco) tequila is a great choice for the Irish cactus. It offers just enough tequila flavor and is often a little more affordable than its aged counterparts.

Then again, there's something to be said for adding a little barrel-aging flavor to this drink. Give the Irish cactus a try with a good reposado tequila and compare the difference. You might be pleasantly surprised.

Baileys is the best-known Irish cream, but there are other brands available. This recipe is a good one to try any new-to-you bottles. Try Carolan's, Kerrygold, Molly's, O'Darby, or St. Brendan's to see how they stack up.

To reduce dilution, consider serving this (and any creamy cocktail) over large pieces of ice rather than cubes. Two-inch cubes and ice balls will melt slower, so you don't have to suffer through a watered-down drink.

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