

Moroccan Shrub Daiquiri

Classic Scale Cocktail, ft. Moroccan Tagine Blend

2	ounces	Rum
.75	ounce	ZSC Moroccan Tagine Shrub
.75	ounce	Lime Juice
		Mint Sprig

Glass:	Rocks
Ice:	Serve on ice
Garnish:	Mint Sprig
Prep Notes:	Combine all ingredients in shaker. Do not muddle mint. Add ice, shake and strain onto fresh ice. Garnish and enjoy
Yield:	1 Serving

Moroccan Tagine Shrub

1	Pouch	ZSC Moroccan <u>Tagine Blend</u>
1	whole	Orange, sliced in thin rings, unpeeled
2	cups	Demerara or Raw Cane Sugar
1.5	cups	Water
.5	cup	White Vinegar

Prep: Combine Demerara Sugar, Orange Rings, and ZSC Spice Pouch in a bowl, making sure the oranges and pouch are well covered with the sugar. Cover and let stand for 2-48 hours Place mix into saucepan and add water, cooking on low heat until sugar is completely dissolved. Remove from heat, strain and add vinegar. Store in Refrigerator, use within 1 week.

Rum
Moroccan Tagine
Shrub
Mint

