

MIX *magic* COASTAL COOLER

2 oz Tequila
1 oz Fresh Lime Juice
1 oz Grapefruit Juice*
½ oz Simple Syrup
2 to 3 oz Cold Ginger Beer
Garnish: Lime wheel and a fresh jalapeño slice

**Statin users: try pineapple juice + a little bitters*

- In a cocktail shaker filled with ice, combine the tequila, fresh lime juice, grapefruit juice, and simple syrup.
- Shake vigorously for 10-15 seconds until well-chilled.
- Strain the mixture into a highball glass filled with fresh ice cubes.
- Top the glass with the cold ginger beer, stirring gently to maintain the effervescence.
- Garnish the rim with a lime wheel and place a jalapeño slice on top for an unexpected touch of Southern heat.



This bright, citrusy cocktail is custom-designed to pair seamlessly with the new "Good 2 Go" column's 'Quick Shrimp' Succotash. The tequila provides a smooth foundation, while the tart lime and grapefruit notes cut beautifully through the succotash's olive oil, complementing the fresh cherry tomatoes and sweet corn. The ginger beer provides a zesty, lively effervescence that keeps the pairing fresh rather than heavy. Finally, the jalapeño garnish echoes the pinch of cayenne pepper in the succotash, matching its subtly spicy kick.

RECIPE, PHOTOS: EDITOR

