



Nacho Vidal



Vegetarian



Gluten Free



Dairy Free

READY IN



60 min.

SERVINGS



8

CALORIES



372 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.8 cup apple cider vinegar
- ☐ 1.5 cups campari
- ☐ 2 tablespoons honey
- ☐ 0.8 cup juice of lemon fresh
- ☐ 0.8 cup juice of lime fresh
- ☐ 8 lime wedges (for serving)
- ☐ 2 limes halved
- ☐ 1.5 teaspoon pepper flakes red crushed

- ☐ 0.8 cup sugar
- ☐ 2 cups tequila blanco

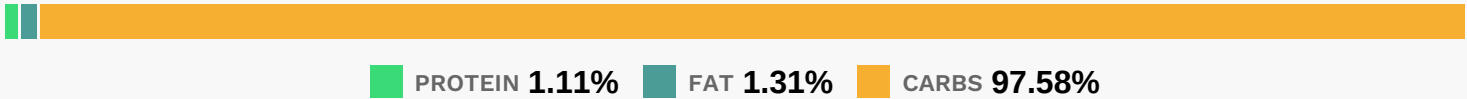
Equipment

- ☐ sauce pan

Directions

- ☐ Bring all ingredients to a boil in a medium saucepan. Reduce heat; simmer until slightly reduced, 8–10 minutes.
- ☐ Let cool, then strain into a jar. Cover and chill.
- ☐ Combine tequila, Campari, lemon juice, lime juice, and shrub in a large pitcher.
- ☐ Place 1 1/2 cups tequila mixture in a cocktail shaker; fill with ice. Shake until frosty, about 30 seconds. Divide between 2 rock glasses filled with ice; garnish each with a lime wedge. Repeat 3 more times.
- ☐ DO AHEAD: Tequila mixture can be made 6 hours ahead. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:30.17, Glycemic Load:16.28, Inflammation Score:-5, Nutrition Score:3.1117391560389%

Flavonoids

Eriodictyol: 1.61mg, Eriodictyol: 1.61mg, Eriodictyol: 1.61mg, Eriodictyol: 1.61mg Hesperetin: 20.29mg, Hesperetin: 20.29mg, Hesperetin: 20.29mg, Hesperetin: 20.29mg Naringenin: 1.58mg, Naringenin: 1.58mg, Naringenin: 1.58mg, Naringenin: 1.58mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 371.79kcal (18.59%), Fat: 0.25g (0.39%), Saturated Fat: 0.03g (0.17%), Carbohydrates: 42.48g (14.16%), Net Carbohydrates: 41.21g (14.98%), Sugar: 24.69g (27.43%), Cholesterol: 0mg (0%), Sodium: 9.65mg (0.42%), Alcohol: 30.08g (100%), Alcohol %: 16.48% (100%), Protein: 0.48g (0.97%), Vitamin C: 25.8mg (31.27%), Fiber: 1.27g (5.09%), Manganese: 0.09mg (4.38%), Potassium: 113.52mg (3.24%), Vitamin A: 141.28IU (2.83%), Copper: 0.05mg (2.69%), Folate: 9.83µg (2.46%), Iron: 0.41mg (2.29%), Vitamin B6: 0.04mg (2.19%), Vitamin E: 0.3mg (2.02%), Calcium: 19.32mg (1.93%), Magnesium: 7.06mg (1.76%), Vitamin B1: 0.03mg (1.74%), Phosphorus: 16.79mg (1.68%),

Vitamin B2: 0.03mg (1.49%), Vitamin B5: 0.14mg (1.4%)