

**84%**
HEALTH SCORE

Vato Loco (The Hottest Drink on Earth)



Vegetarian



Gluten Free



Very Healthy

READY IN

**150 min.**

SERVINGS

**1**

CALORIES

**5889 kcal**

BEVERAGE

DRINK

Ingredients

- ☐ 3 ancho chiles
- ☐ 8 árbol chiles
- ☐ 1 tablespoon pepper black freshly ground
- ☐ 2 chipotles chiles
- ☐ 1 cinnamon sticks
- ☐ 1 habanero pepper
- ☐ 4 dashes hot sauce such as tabasco
- ☐ 1 serving ice cubes for serving

- ☐ 1 large jalapeño
- ☐ 0.5 ounce juice of lime
- ☐ 1 serving milk sweetened
- ☐ 1 teaspoon paprika
- ☐ 1 serving pico piquin powder
- ☐ 1 pineapple peeled cut into cubes
- ☐ 1 serving rum high proof
- ☐ 1 serrano chiles
- ☐ 1 bottle blanco tequila
- ☐ 4 cups sugar white

Equipment

- ☐ sauce pan
- ☐ blender
- ☐ skewers

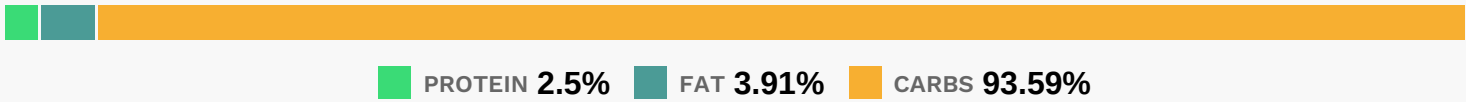
Directions

- ☐ For the vato loco: Rim an old-fashioned glass with chile piquin or pico piquin. Then fill the glass with ice.
- ☐ Add the Pineapple-Habanero Puree, Arbol-Chipotle Syrup, Ancho Tequila, lime juice and hot sauce to a cocktail shaker. Shake and strain over the ice in the glass.
- ☐ For the garnish: Fill the jalapeno with sweetened milk. Float high proof rum on top and light on fire.
- ☐ Place a skewer through the jalapeno to steady it over the cocktail.
- ☐ Serve with a tequila glass on side to set the jalapeno in when done.
- ☐ Place the paprika, habanero, serrano and pineapple in a blender and blend until smooth.
- ☐ Place the chiles in the bottle of tequila and infuse the tequila with the chiles for 1 hour, shaking occasionally.
- ☐ In a saucepan, combine 4 cups water, the sugar, ground pepper, arbol chiles, chipotle chiles and cinnamon and simmer for 30 minutes.

☐

Remove the cinnamon and cool.

Nutrition Facts



Properties

Glycemic Index:325.76, Glycemic Load:626.28, Inflammation Score:-10, Nutrition Score:64.395651858786%

Flavonoids

Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 1.27mg, Hesperetin: 1.27mg, Hesperetin: 1.27mg, Hesperetin: 1.27mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.53mg, Luteolin: 0.53mg, Luteolin: 0.53mg, Luteolin: 0.53mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 3.01mg, Quercetin: 3.01mg, Quercetin: 3.01mg, Quercetin: 3.01mg

Nutrients (% of daily need)

Calories: 5889.09kcal (294.45%), Fat: 19.02g (29.26%), Saturated Fat: 5.87g (36.67%), Carbohydrates: 1023.83g (341.28%), Net Carbohydrates: 970.98g (353.08%), Sugar: 951.74g (1057.49%), Cholesterol: 29.28mg (9.76%), Sodium: 247.45mg (10.76%), Alcohol: 255.51g (100%), Alcohol %: 10.98% (100%), Protein: 27.35g (54.7%), Vitamin A: 31130.49IU (622.61%), Vitamin C: 505.19mg (612.35%), Manganese: 10.92mg (545.91%), Fiber: 52.85g (211.4%), Vitamin K: 142.32µg (135.54%), Vitamin B2: 2.18mg (128.52%), Vitamin B6: 2.26mg (113.22%), Potassium: 3664.86mg (104.71%), Copper: 1.61mg (80.45%), Vitamin B3: 15.06mg (75.32%), Vitamin B1: 1.02mg (67.96%), Magnesium: 257.15mg (64.29%), Iron: 11.41mg (63.42%), Folate: 229.6µg (57.4%), Phosphorus: 553.12mg (55.31%), Calcium: 548.49mg (54.85%), Vitamin B5: 4.12mg (41.21%), Vitamin E: 5.09mg (33.96%), Zinc: 3.88mg (25.9%), Vitamin B12: 1.32µg (21.96%), Selenium: 14.83µg (21.18%), Vitamin D: 2.68µg (17.89%)