

# PROOF POSITIVE



## Serrano Spice

Yield: 1 drink

2 ounces Aperol  
 1 ounce Hendrick's gin  
 1/2 ounce Serrano chile syrup  
 1/2 ounce cinnamon-clove syrup  
 1 ounce lemon juice  
 2 dashes Angostura bitters  
*Simpler alternative:* sub 1 oz Monin spicy red cinnamon syrup for the two syrups above

Combine Aperol, gin, syrups, and lemon juice in a cocktail shaker with ice. Shake vigorously, and strain into a cocktail glass. Dash in bitters and serve.

## Serrano Chile Syrup

1 cup sugar  
 1 cup water  
 2 serrano chiles, cut

Combine all ingredients in a small saucepan, uncovered. Bring to a boil, stirring to dissolve the sugar, then lower heat and allow to simmer for 10 minutes. Cool and remove the peppers. Pour the syrup into a container with a secure cover.

By Kara Newman -adapted from "Spice & Ice: 60 tongue-tingling cocktails" (Chronicle Books)

## Cinnamon Clove Syrup

1 cup sugar  
 1 cup water  
 1 cinnamon stick, broken into pieces  
 1 Tablespoon clove powder or whole cloves

Combine all ingredients in a small saucepan, uncovered. Bring to a boil, stirring to dissolve the sugar, then lower heat and allow to simmer for 10 minutes. Cool and remove the cinnamon pieces and cloves (strain through cheesecloth if using clove powder). Pour the syrup into a container with a secure cover.