



# Washed Ashore

YOUR NEW BARTENDER LINGO:

**Batch:** Building the spirits of a cocktail in larger quantities

**50/50:** Citrus blend of equal parts fresh lemon and lime juice

RECIPE FROM: **calabra**

## For One Drink

### INGREDIENTS

3/4 oz. Blanco Tequila  
3/4 oz. Pierre Dry Curacao  
3/4 oz. Mathilde Poire Liqueur  
3/4 oz. Opuntia Prickly Pear  
1/2 oz. Fresh Lemon Juice  
1/2 oz. Fresh Lime Juice  
1/2 tbsp Blue Spirulina (a superfood that gives the drink its signature bright blue color)

### INSTRUCTIONS

1. Combine ingredients
2. Shake and strain over ice
3. Serve on the rocks
4. Garnish with a fresh dill sprig

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## For a Batch

As long as all your liquor bottles are the same (usually 750ml), this cocktail is very easy to make in larger quantities! You can also juice the lemons and limes and combine in equal parts. Fresh citrus juice should only be kept for a few days.

### INGREDIENTS

1 btl Blanco Tequila  
1 btl Pierre Dry Curacao  
1 btl Mathilde Poire Liqueur  
1 btl Opuntia Prickly Pear

### INSTRUCTIONS

1. Pour all bottles into large container, mix and either pour back into empty bottles or use your own bottle.
2. Pour 3 oz of the spirits (Batch), 1 oz lemon/lime (50/50) and the spirulina.