**Love potion #10**

-3 oz gin

-1 oz elderflower liqueur

-1 oz lime juice

- top with sparkling rose

Mix first three ingredients, place in desired glass and top with sparkling rose.

**Corona Extra-Extra**

.75 oz grapefruit juice

.75 oz lime juice

.5 oz agave syrup

Pickled jalapeno slice

1.5 oz tequila

Mexican beer

lime wedge for garnish

mix grapefruit juice, lime juice, agave syrup, pepper - then add Tequila – mix and strain into glass, top with Mexican beer, and garnish with a lime wedge

**Pickled Jalapenos**

1 cup water

1 cup white vinegar

1 TB kosher salt

Sliced fresh jalapeno peppers

Garlic both fresh and granulated

Red pepper flake

Heat water, vinegar, and salt over low heat until salt is dissolved, place brine in a Mason jar, add fresh garlic clove, ½ tsp garlic powder, and 1/4 tsp red pepper flake.

Add sliced jalapenos and place lid on jar, keep in refrigerator. Pickled Peppers that Peter Piper Picked will be ready in a few days. (ratio of brine is 1 to 1 so increase liquids as required by volume of your jar).