

# Weber Grilled Peach Paloma

Have you had a Paloma Yet? Well, if you haven't had one... you're in for a real treat. We grill some peaches on the Weber and make this cocktail absolutely next level. Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Makes 1 Cocktail

**Prep time:** 15 Minutes

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 tbsp	Smoked Salt	
2 fl oz	Tequila, Silver or Blanco	
2 fl oz	Juice, Peach	
1 ea	Peach Wedge, Grilled	
2 fl oz	Carbonated Mineral Water	
1 tbsp	Lime Juice, Fresh	
1 tbsp	Simple Syrup	
1 ea	Peach Wedge, Grilled	

## *Preparation Directions:*

Using Smoked Salt, salt the rim of a 12 oz Mason Jar

Fill Mason Jar with Ice

Using a cocktail shaker, Filled with Ice add the following:

2 fl Oz Tequila, Silver or Blanco (your choice)

2 fl oz Peach juice

1 ea Grilled Peach Wedge, rough chopped

2 fl oz Carbonated Mineral Water

2 tbsp Lime Juice, Fresh

1 tbsp Simple Syrup

Put top on shaker and secure

Shake actively for 10-15 seconds

Pour over ice in mason jar

Garnish with

Grilled Peach