

## Refreshing Blood Orange Paloma with Lime and Bitters

It's not just refreshing-it's



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**ChefManiac**

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### INGREDIENTS

1 oz fresh lime juice  
¾ oz simple syrup  
2 oz blood orange juice  
1½ oz blanco tequila  
2 dashes orange bitters  
Ice cubes  
Garnish:  
Blood orange wheel  
Salt or Tajín, for rimming the glass (optional)

### DIRECTIONS

1. ? Rim the Glass: Run a lime wedge around the rim of a rocks glass.
2. Dip the rim in salt or : Tajín for extra flavor and flair.
3. Fill the glass with fresh ice cubes.
4. ? Mix the Cocktail: In a shaker, combine: Lime juice
5. Simple syrup
6. Blood orange juice
7. Blanco tequila
8. Orange bitters
9. Add ice and shake well for 10-15 seconds.
10. ? Serve: Strain the mixture into the prepared glass over ice.
11. Garnish with a fresh blood orange wheel.

### SWAPS & NOTES

: zesty, sweet, and oh-so-refreshing.

Dip the rim in salt or Tajín for extra flavor and flair.

Garnish with a fresh blood orange wheel .

Top it off with sparkling water or club soda .

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Original recipe: <https://chefmaniac.com/refreshing-blood-orange-paloma-with-lime-and-bitters/>