

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART

SPICY TEXAS SOUR



- 1 grapefruit
- 1 jalapeño
- 2 ounces aquafaba (liquid from can of chickpeas)
- 4 ounces TX Whiskey or whiskey of choice
- 1 ounce elderflower syrup or simple syrup

Juice the grapefruit and slice the jalapeño thinly. Combine juice, two slices jalapeño (or more to taste), and remaining ingredients into cocktail shaker with ice. Shake vigorously for 30 seconds. Strain into two glasses, garnish with jalapeño slices, and serve.