

# Nacho Vidal

## Ingredients

### Chile-Lime Shrub

- 2 limes, halved
- $\frac{3}{4}$  cup apple cider vinegar
- $\frac{3}{4}$  cup sugar
- 2 tablespoons honey
- $1\frac{1}{2}$  teaspoon crushed red pepper flakes

### Assembly

- 2 cups tequila blanco
- $1\frac{1}{2}$  cups Campari
- $\frac{3}{4}$  cup fresh lemon juice
- $\frac{3}{4}$  cup fresh lime juice
- 8 lime wedges (for serving)

## Preparation

### Chile-Lime Shrub

Bring all ingredients to a boil in a medium saucepan. Reduce heat; simmer until slightly reduced, 8–10 minutes. Let cool, then strain into a jar. Cover and chill.

### Assembly

Combine tequila, Campari, lemon juice, lime juice, and shrub in a large pitcher. Place  $1\frac{1}{2}$  cups tequila mixture in a cocktail shaker; fill with ice. Shake until frosty, about 30 seconds. Divide between 2 rocks glasses filled with ice; garnish each with a lime wedge. Repeat 3 more times.

**Do Ahead:** Tequila mixture can be made 6 hours ahead. Cover and chill.