**Morton Salt**

**Smoky Paloma with Chile-Lime Salt Rim**

*Yield: 2 cocktails
Active prep time: 10 minutes* Inactive prep time: 12 hours

**INGREDIENTS
For the Smoky Paloma**2 medium red grapefruits
1 tablespoon agave nectar 1⁄2 cup club soda
1⁄2 cup mezcal
1⁄4 teaspoon chile-lime salt Rosemary sprigs for garnish

**For the Chile Lime Salt To Rim Glass**

1/4 cup Morton Coarse Kosher Salt ® 1 teaspoon red pepper flakes
1 teaspoon lime zest
1/4 teaspoon smoked paprika

**INSTRUCTIONS
For the Chile Lime Salt**In a small bowl, Mix Morton Kosher Salt ®, red pepper flakes, lime zest and paprika. Allow mixture to sit in an airtight container for at least 12 hours and store for up to 1 week.

**For the Smoky Paloma**

Cut the grapefruits in half horizontally. Using tongs char the cut halves of the grapefruits over an open flame (i.e. kitchen stove burner). Strain the juice from the charred grapefruit halves into a liquid measuring cup.

Moisten the rims of two, 12oz. cocktail glasses with grapefruit juice. Pour about a half cup of Chile lime salt onto a small plate and dip the moistened rim of the glass into the salt to create a chili lime rim. Set aside.



In a cocktail shaker filled with 1⁄4 cup ice, combine 2⁄3 cup charred grapefruit juice, agave nectar, club soda, mezcal and chile lime salt. Cover with a tight fitting lid and shake vigorously for 15 seconds, and strain into the salt rimmed cocktail glasses.

Garnish with grapefruit wedges and rosemary. Carefully torch the wedges and rosemary using a lighter or open flame for an added smokey note.