

Guy Fieri

HOT TEQUILA PUMPKIN PIE COCKTAIL

Courtesy Guy Fieri

1 ounce Cazadores Reposado Tequila
1 ounce Pumpkin spice liquor (Hiram Walker or Bols)
1/2 ounce Triple sec
4 ounces very hot water
1 teaspoon sugar
1 ounce heavy cream
Frangelico drizzle
Fresh grated nutmeg (scant)

Combine first five ingredients in clear coffee mug, stir to combine. Top with heavy cream and drizzle of Frangelico, dust with grated nutmeg.

Yield: one serving
Ease: Easy



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