

# HELL ON HEELS

A concert's vibe is amplified by the smoky atmosphere, matching the glam and spirit of attendees and performers alike; our surprise—tequila-soaked gummy bears—remixes the classic paloma with a smoky, punk twist, making it the perfect drink to complement any music genre and elevate tailgate cuisine.

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**Yield:** 1 cocktail, plus a bunch of boozy bears

## Ingredients

- 1 ½ ounces mezcal
- Grapefruit soda
- ¼ ounce of fresh lime juice
- Sliced lime for garnish
- ½ ounce of fresh pineapple juice (directions on juicing a pineapple below)
- Tequila-soaked gummy bears for garnish (ingredients and directions below)
- Splash of orange liqueur

## Ingredients for Tequila-Soaked Gummy Bears

- 1 16-ounce container of gummy bears
- ½ cup tequila

## Directions for Tequila-Soaked Gummy Bears

- Place those bears in a tupperware container
- Pour the tequila over them
- Seal up
- Let rest in a dry place not exposed to sunlight for 24-48 hours

## Directions for Fresh Pineapple Juice

- Slice off the top and bottom of the pineapple
- Cut the remaining pineapple pieces and place them in a blender
- Puree until they are completely juiced
- Strain if you don't want any pulp (we like a little in ours)

## Directions for Hell on Heels

- Fill a plastic cup with ice
- Add in the mezcal
- Add in the orange liqueur, lime, and pineapple juice
- Stir
- Top with the grapefruit soda
- Garnish with the lime wedge and the tequila-soaked gummy bears

