



The Headlight

Yields: 12 servings

Total time: 35 minutes

When you're gonna tear up some trails, you want something with a little punch, because you might need to punch it out of a mud pit. You might also want something to throw a little punch into the cocktail after the ride, too. A great time to fire up some big tires and tear through some woods or across a beach is summertime - and a drink that really hits puts things into high gear? A great limeade. You need to fire things up and get that engine revvin', so we've got the perfect fuel injector to inject a great flavor for a great time. We love a hint of some jalapeno for a little more firepower, and by creating a simple syrup, you get a chemical solution that won't settle, and let's face it, you shouldn't be settling for anything. This is an easy-to-make adventure in a glass, perfect for some all-wheel drive adventuring.

Ingredients to Batch

- 6 Cups freshly-squeezed lime juice
- 2 Cups water
- 2 Cups jalapeno simple syrup
- Ice for shaker
- Lime wedges for garnish
- Fresh jalapeno wedges for garnish (optional)

Ingredients for Jalapeno Simple Syrup

- 2 cups of water
- 2 cups of granulated sugar
- 2 jalapenos, quartered, seeds and ribs removed
- Zest of a lime and an orange

Directions for Jalapeno Simple Syrup

- Heat all ingredients over medium heat until sugar dissolves
- Cover and let steep for 30 minutes
- Strain with a fine mesh strainer and you're good to go

Ingredients for Kiwi-Infused Vodka

- 1 Qt mason jar
- 6 kiwis, peeled and sliced into 1/4" slices
- 3 C vodka

Directions for Kiwi-Infused Vodka

- Add all ingredients to the mason jar
- Store in a cool, dry place away from sunlight for 3 days



- Shake once a day
- Strain vodka, discard kiwis

Directions

- Mix all the ingredients together in a pitcher or portable carafe
- Pour into a plastic cup or glass over ice (or portable plastic container)
- Add in 1.5 oz of the kiwi-infused vodka into the glass for those drinkin' booze
- Stir (or shake), and garnish
- Turn it up