

# Spiced Spectre

from River Lane

## Difficulty

Pint

## Ingredients

ice  
red sugar sprinkles for rimming  
1 orange wedge  
1 oz/30 ml Kahlúa® coffee liqueur  
1/2 oz/ 15ml triple sec  
dash pure vanilla extract  
3-10 drops (to taste) Tabasco® sauce  
4 oz/120 ml half and half (dairy)  
1/2 oz/15 ml grenadine  
pumpkin pie spice for garnish  
foodsafe rose petals for garnish

## You Will Also Need

- small plate



## Bartender's Notes

- In substitution for prepackaged red sugar sprinkles, standard granulated sugar can be colored quite easily with a couple drops of red food coloring. Simply cover the small plate with granulated sugar, add a few drops of food coloring and mix thoroughly, spreading well-mixed sugar evenly over the plate.
- “Half and half” is an American term which refers to a blend of 1 part milk and 1 part heavy cream. Generally, we put it in our coffee, but find other uses for it as well.
- “Pumpkin pie spice” is another American term which refers to a spice mix consisting of cinnamon, ginger, nutmeg, allspice, cloves, and sometimes other spices as well. If you can't get premixed pumpkin pie spice in your area, there are several recipes for mixing your own, such as these.
- NB: shot sizes vary internationally, so we will use ounces and milliliters. In the U.S., a shot equals one and a half ounces.

**Makes one 8-oz serving.**

## Directions

Prepare serving glass by rubbing orange wedge along the rim of the serving glass. Cover serving area of desert plate evenly with red sugar sprinkles. Invert serving glass onto red sugar sprinkles and lightly twist to cover rim of glass with colored sugar.

Fill serving glass with ice and set aside.

Fill a shaker with ice. Add Kahlúa®, triple sec, vanilla extract, Tabasco® sauce, half and half, and grenadine. Shake well.

Strain cocktail into the prepared serving glass. Dust with pumpkin pie spice and garnish with a rose petal or two.