

El Camino Juice

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

For the best results, use fresh organic fruits and vegetables whenever possible.

This drink is named after the local restaurant "El Camino," which serves really good drinks. However, this drink is inspired not by a drink but by a chaser that they serve. One takes a shot of tequila and then follows it with a shot of pineapple and cilantro juice. It's really quite delicious! Let's just say that this recipe is a much healthier and safer way to drink this juice!

Step 1: Preparing the Juice

- 1/2 fresh pineapple
- 1 small bunch fresh cilantro
- 1/2 bunch fresh mint (or to taste)
- 3 cups fresh spinach
- 1/2 jalapeño pepper
- 1-inch piece fresh ginger
- 500 ml (2 cups) coconut water

This recipe makes enough for approximately two 12-ounce servings.

To prepare the juice, remove the skin from the pineapple and cut into long strips. Wash the cilantro and spinach and set aside. For the jalapeño, if you like a bit of spice, leave the seeds, if not, then remove them. Lastly, gather the ginger. There is no need to peel it.

Put all of the ingredients through a juicer. Once done, add the coconut water to the juice and stir to combine. Serve immediately.

*Note: Depending on how you are using the juice or how strong you want the pineapple and cilantro flavor to come through, you may want to add more or less coconut water. For instance, if you are serving this as a juice, 2 cups is likely right; however, if you are serving this as a cocktail, you may want to add a bit less. If serving as a cocktail, vodka and/or tequila go well with this particular flavor combination.