

The Perfect Paloma - This refreshing grapefruit and tequila-based drink is perfect for any occasion!

Ingredients

- 2 oz Tequila Blanco or Mezcal
- 4-6 oz grapefruit soda
- Juice of half a lime
- Pinch of pink Himalayan salt

Chili Lime Salt Rim

- 2 tsp pink Himalayan salt
- 1 tsp lime zest
- ½ tsp chili lime seasoning
- lime wedge

Directions

1. Run the cut side of a lime wedge around the rim of your glass.
2. Place the salt, zest, and chili lime seasoning in a shallow dish and mix until fully combined.
3. Dip the rims of glasses into coat.
4. Fill glass with ice, then add tequila, lime juice, and grapefruit soda. Give it a stir. Garnish with grapefruit and lime slices!

Notes

- Tequila: I prefer silver tequila-like [Espolon Blanco](#), [Casamigos](#) or if you want more of a smoky profile, [mezcal](#) is great, too!
- Grapefruit soda: Instead of using a fruit cocktail mix, here are some healthy swaps: freshly squeezed grapefruit juice + [mineral water](#), [Izze Sparkling Grapefruit](#), [San Pellegrino Grapefruit](#), or [Jarritos Grapefruit](#) works too.