

Cara Cara



The Agenda

Our Monthly Highlight Reel of Inspiring Creators, Delicious Experiences, and Endless Holiday Pursuits.

TO TASTE:

Molly Fienning - Founder, Red Clay Hot Sauce

Molly Fienning is as fantastic and fiery as Red Clay itself! An incredibly admirable entrepreneur and true hot sauce extraordinaire, Molly kindly shared a Cara Cara inspired Spicy Mezcalita recipe with us. We can't wait to try and you should too!

Red Clay Spicy Mezcalita

Ingredients:

- 1 1/2 oz Mezcal (our team's fave is Illegal)
- 1 1/2 oz Fresh Orange Juice
- 3/4 oz Fresh Lime Juice
- 1/2 oz Cointreau
- 2 dashes bitters (we love El Guapo Cuban Bitters for a bit more orange flavor there!)
- Red Clay Spicy Margarita Salt for the rim
- Lime Wedges

Directions:

- 1) To prepare your glasses: pour some Red Clay Spicy Marg Salt on a small, rimmed plate. Run a wedge of lime around the top of each glass. Dip the top of the glass into the salt blend at 45-degree angle and roll it from side to side to catch the salt. Add ice cubes to your glass and set it aside.
- 2) Fill a cocktail shaker with ice. Add the mezcal, orange juice, lime juice, bitters (if using) and Cointreau. Shake well.
- 3) Pour the mixture into your salted glass and garnish with a lime wedge. Cheers!

Use code **CARACARA15** for 15% off your Red Clay Purchase



Kelly Dress

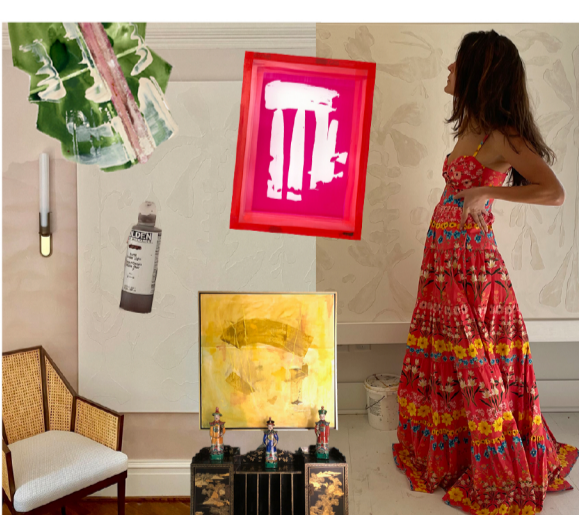


Montauk Dress

TO COLLECT:

Laura Deems, Artist

Artist Laura Deems is one to watch. From screen prints to abstract paintings, her vibrant, and equally moody, pieces are as captivating as she is!



The Look



Delilah Dress



Delilah Dress