

Cactus Jack is king

Alternative Beverages have combined the taste of Tequila with a unique Sours bite to bring you the Cactus Range: Jack Original, Blue, Chilli and Gold.

Eye catching in its superb frosted packaging, spirit cooler Cactus Jack Original is a new taste sensation. It is usually enjoyed over crushed ice, but its flavour is also ideally suited for use in fish dishes.



Salmon Kebabs with Cactus Jack Salsa

Before you finish the bottle, put some Cactus Jack Original aside as an ingredient for this fabulous fish dish.

Serves: 2
Time: 25 minutes

Ingredients:
350g salmon fillet
1 mango
1 small pineapple
small handful each mint and coriander, finely chopped
1 red chilli, finely sliced
50ml Cactus Jack Original

Method:

- 1 Cut the salmon into large cubes and share them between two skewers.
- 2 Peel and cut the fruit into very small pieces. In a bowl mix together the fruit with the fresh herbs, chilli and the Cactus Jack Original.
- 3 Grill the skewers of salmon and place the skewers into the salsa while still hot to absorb the delicious flavours.
- 4 Serve the salmon skewers with a generous helping of Cactus Jack Original Salsa.



Cactus Blue Dessert

Cactus Blue is a delicious addition to Alternative Beverages' Cactus range. Blended with the finest Mexican Tequila and fruits of the desert, this aperitif can be served as a shooter or combined with your favourite mixer. In this case it's a great ingredient for a divine after-dinner dessert.

Serves: 2
Time: 5 minutes

Ingredients:
 100ml Cactus Blue
 3 scoops ice cream
 100ml milk
 handful blueberries
 50ml fresh cream, lightly whipped

Method:

- 1 Place 50 ml of the Cactus Blue into a blender with the ice cream, milk and half the blueberries. Blend until smooth.
- 2 Share the remaining Cactus Blue between 2 daiquiri glasses, then top with the milkshake mixture.
- 3 Pour over the fresh cream and garnish with the remaining blueberries.

*View our full range of
 unique beverages at
www.altbev.com*