

Spicy Pineapple Shandy

Serves: 1 Print

Ingredients:

For the Jalapeno Simple Syrup:

- 1 cup water
- 1 cup sugar
- 2 jalapenos, sliced

For the Shandy:

- 4 oz pineapple juice, chilled
- 6 oz Corona Light beer, chilled
- 1 tbsp jalapeno simple syrup

Directions:

1. Make the Jalapeno Simple Syrup: To a medium saucepan, add water and sugar. Bring to a simmer over medium high heat. Once simmering, add in jalapeno slices, and reduce heat to medium low. Simmer for 15 mins. Remove from heat, and transfer simple syrup to a heatproof jar, straining out the jalapeno through a fine mesh sieve. Discard jalapeno. Chill the simple syrup in the fridge.
2. Make the Shandy: To a glass, add pineapple juice, beer, and jalapeno simple syrup. Stir to combine. Enjoy!

Recipe notes:

- *The leftover simple syrup can be stored in the fridge for about a month.
- *If you like more heat, feel free to add up to a tbsp more of simple syrup to the drink.
- *Please drink responsibly!