

# The Double Dip

## Ingredients:

- 2 ounces blanco tequila
- ¾ ounces lime juice
- ¾ ounces simple syrup
- 1 tablespoon celery, chopped
- 1-2 sprigs parsley
- 1 pinch salt

In a shaker, muddle the celery with the salt. Add all other ingredients and shake with ice. Double strain into a cocktail glass and garnish with a parsley leaf.

For a non-alcoholic option, substitute cold chamomile tea for the tequila! (Steep the tea for 10-20 minutes ahead of time, then let cool before using.)



Watch step-by-step directions in our [exclusive how-to video!](#)

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*This recipe was created exclusively for JewishBoston.com and CJP by [Naomi Levy](#). Naomi is a world-renowned bartender and bar manager who is passionate about the tenets of hospitality and bringing them to a wider audience. Her numerous awards and accomplishments include being named one of Zagat's 30 Under 30 and Wine Enthusiast's 40 Under 40, earning a StarChefs Rising Star award and being named Boston's best bartender in Boston Magazine in 2019.*

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