# Sliders Cocktail

## by Rob Floyd

The Sliders Cocktail was created by Rob Floyd former scifi Sliders actor, now mixologist. The drink is based off the season five episode, New Gods for Old. He adds in some nano-dust technology (edible gold dust). In addition \*liquid nitrogen, to make Dr. Geiger really proud of us and keep the Kromaggs away.

#### Ingredients:

- 1/2 ounce lime juice
- \*4 ounces black charcoal tea (with a little bit of simple syrup)
- 1.5 to 2oz ounces Los Magos Sotol (can substitute with ginger beer for nonalcoholic)
- 1/4 teaspoon edible gold dust
- \*Liquid Nitrogen (can substitute with ice cubes)

#### Instructions:

Mix lime juice, black charcoal tea, Los Magos Sotol (or ginger beer) in your cocktail shaker. Shake it just like in the Chandler Hotel. Add a one eighth teaspoon of edible gold dust in your cocktail glass. Pour your cocktail over the top and add touch of \*liquid nitrogen (DO NOT drink it when it's bubbling) or substitute with ice cubes.

### \*Warnings:

Activated Charcoal can interact with some medications. Certified professionals should only handle liquid nitrogen.

Drink Responsibly

<u>SipBoldly.com</u> Go Sliders. <u>slidecage.com</u>