Eye of the Komodo

[**ROSIE SCHAAP**](http://cooking.nytimes.com/search?q=Rosie+Schaap)

* **YIELD**4 drinks

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Davide Luciano for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Gozde Eker.

My friend Michael Sharkey is one of the best home bartenders I know, and he sometimes surprises me with delicious new creations when I visit. His latest is the Eye of the Komodo (he originally christened it Ojo del Komodo — but I botched and Anglicized it, probably because I think the Eye of the Komodo sounds more like a ‘60s horror movie). Built on a foundation of what Michael calls “lizard liquid” and fortified by mezcal, it is bright green, satisfyingly spicy and garnished with a vegetal “eyeball.” What’s not to love?

Featured in: [How Sex, Animals And Obama End Up In Drink Names](http://www.nytimes.com/2016/07/24/magazine/how-sex-animals-and-obama-end-up-in-drink-names.html).

[Jalapeno](http://cooking.nytimes.com/tag/jalapeno), [Cucumber](http://cooking.nytimes.com/tag/cucumber), [Cilantro](http://cooking.nytimes.com/tag/cilantro), [Mezcal](http://cooking.nytimes.com/tag/mezcal)

Cooked

15 ratings

INGREDIENTS

FOR THE “LIZARD LIQUID":

* **1** **large cucumber peeled and cut into big chunks (save 4 slices for garnish)**
* **1** **handful cilantro**
* **½** **a jalapeño, with most of the seeds removed (save 4 slices for garnish)**
* **8** **ounces mezcal**
* **8** **ounces "lizard liquid"**
* **2** **ounces fresh lime juice (save 4 slices of lime for garnish)**
* **2** **scant tablespoon agave nectar**

PREPARATION

1. First, prepare the “lizard liquid": Combine cucumber chunks, cilantro and jalapeño in a food processor until completely liquefied. Strain through a fine-mesh strainer.
2. In a cocktail shaker filled with ice, combine mezcal, "lizard liquid," lime juice and agave nectar.
3. Fill 4 glasses with ice, shake the mixture and pour over the ice. Garnish with layered cucumber, lime and jalapeño slices, held together with a toothpick. (Those are the lizard eyes). Dust with chile powder.

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