

# Jalapeño Margarita

This margarita is a new favorite because of its subtle taste of jalapeño with the slightest bit of heat on the finish. It was popular at our last party...and we knew we had a hit when the rest of the cocktails went untouched! The simple syrup takes only a few minutes to make, but does require time to cool. So plan ahead!



## The Jalapeño Margarita

- 2 oz. Premium plata tequila such as Milagro
  - 2 1/2 oz. Fresh lime juice
  - 2-3 slices of fresh jalapeño – seeds removed
  - 1 1/2 oz Jalapeño Simple Syrup – see below
  - 1/4 oz. Cointreau or triple sec
1. Chill a margarita glass with ice and water
  2. Add the lime juice and jalapeño slices to a shaker and muddle
  3. Add the remaining ingredients with ice and shake to chill – about 15-20 sec.
  4. Double strain into chilled glass
  5. You can rim the glass with salt and/or garnish with a lime if you wish

For a frozen variety – see below

## Jalapeño Simple Syrup



- 1 cup water
- 1 cup sugar
- 1 jalapeño stemmed and coarsely chopped

1. Combine all ingredients in a small sauce pan and bring to a boil over med-low heat.
2. Reduce heat and simmer gently for 10 minutes (be careful, sometimes this will foam up and boil over)
3. Remove from heat and allow to cool
4. Strain into a jar, bottle or squeeze bottle and store refrigerated – it will keep a couple of weeks.

## Frozen Jalapeño Margarita

1. Chill a margarita glass with ice and water
2. Add the lime juice and jalapeño slices to a mixing glass and muddle
3. Double strain the lime juice into your blender

4. Add the remaining ingredients along with 8 – 10 oz. ice
5. Whir it up and serve in your chilled glass

Cheers!

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## It's International Margarita Day!!

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone's favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.



This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not dissolve well.

Beware: the sweetness hides the alcohol content.

- 2 oz. Premium plata tequila – such as Milagro



- 2 oz. Fresh lime juice
- 1/4 oz. Curacao – we use Cointreau or you can use blue curacao for some extra color
- 3-4 tsp. Superfine sugar or 1-2 packets of Equal
- Pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted, 10-15 sec
4. Strain into chilled glass

Cheers!

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## National Create a Vacuum Day!



February 4 is National Create a Vacuum Day. So, in cocktailian fashion, you need to create a vacuum today! Ever wonder why your cocktail shaker is so hard to open after you've shaken your drink? As you shake your drink with ice, the liquid and air in the shaker cool and contract – causing a vacuum to form. This is what holds the shaker together and makes it hard

to open.

Thus, you can make your very own vacuum. Now try out a

daiquiri, margarita, sour or something new, and SHAKE IT UP, BABY!!! Here are a few suggestions:

## The Z



The Z

This is one of our favorite daiquiris. Simple, fresh ingredients and you can feel the warmth of the sun and the sounds of the surf! Hemingway, here we come.

Get the recipe here

## Ten Four

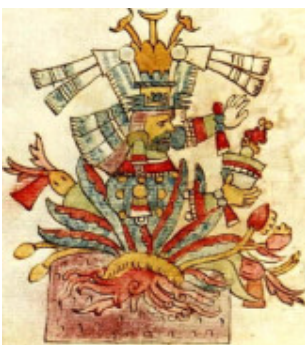


Ten Four

Combine fresh cinlantro and jalapeno with the magic of Chartreuse and Cinco Vodka. Need a little Grover Washington to go with that?

Get the recipe here

## The Mayahuel



The Mayahuel

Mayahuel was the Aztec Goddess of the maguey of which the agave is a type. She was the mother of the “400 rabbit” gods of drunkenness. This margarita plays on the agave with tequila, agave orange liqueur, and agave nectar.

Get the recipe here

## Whiskey Sour



Belle Meade Sour

Smooth, vanilla, caramel, smoke and all of the other wonders of bourbon combined with sweet/tart lemon. Now we're talking!

Get the recipe here

So, honor the day and create a few vacuums!

Cheers!

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# The Mayahuel



Mayahuel was the Aztec Goddess of the maguey of which the agave is a type. She was the mother of the “400 rabbit” gods of drunkenness. This margarita plays on the agave with tequila, agave orange liqueur, and agave nectar. I use Maestro Dobel Diamond Tequila or you can use Hornitos. I find both of these tequilas one-dimensional with a spicy pepper note which actually plays well here. You can easily use any good white tequila.



- 1 ½ oz. Maestro Dobel Diamond Tequila
- 1 ½ oz. fresh lime juice
- 1 1/2 oz. Agavero Orange Liqueur
- 1 1/2 tsp. Agave Nectar
- Pinch of salt

Directions



1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain into chilled glass

Cheers!

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## **Classic Margarita #1**

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone's favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.

This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not dissolve well.

Beware: the sweetness hides the alcohol



- 2 oz. good tequila – plata, reposado, or añejo
- 2 oz. fresh lime juice
- splash of blue curacao
- 1-2 packets of Equal (1-2 tsp.) or sugar
- pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

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## Classic Margarita #2



Not as tart as #1. Goes well with Grand Marnier Foam.

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 2 1/2 oz. fresh lime juice and 1 1/2 oz. simple syrup)
- 1/4 oz. Grand Marnier

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

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## Cadillac Margarita



Margarita #2 with Grand Marnier

## Foam

- 2 oz. plata tequila such as Milagro or Tres Generaciones
- 4 oz. lime sour (or 3 oz. fresh lime juice and 1 oz. simple syrup)
- $\frac{1}{4}$  oz. Grand Marnier
- Grand Marnier Foam

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients except foam.
3. Shake with ice until shaker is frosted 10-15 sec
4. Add Cadillac Foam to chilled glass
5. Strain drink through foam into glass then repair the foam
6. Flame drink with an orange zest

Cheers!

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# Raspberry Margarita



- 2 oz. plata tequila
- 1 oz. Raspberry liqueur
- 1 oz. simple syrup
- 1 oz. lime juice
- $\frac{1}{4}$  c raspberries

1. Place the raspberries and simple syrup in a shaker to muddle.
2. Add the rest of the ingredients and shake with ice cubes.
3. Pour unstrained into cocktail or margarita glass.

Cheers!