

# The Margarita

presented by Elizabeth Pearce



## SHOPPING LIST

**Tequila:** Make sure the label says 100% agave. Tequila has three styles. Silver or Blanco, which is unaged, is the traditional ingredient. If you want to splurge, you can use a Reposado (aged less than one year).

**Orange Liqueur:** Triple Sec is the most common style (e.g., Cointreau). Other styles include Curaçao (slightly sweeter) and Brandy style, which is very sweet (e.g., Grand Marnier). Choose according to your taste.

**Lime Juice:** Freshly squeezed lime juice is a must. Never use sour mix. Be sure to buy several limes, as the quantity of juice you will get from one lime varies. In addition to juice, you will also need one as garnish, so make sure the rind is free from blemishes.

**Salt:** If you wish to salt your rim, kosher salt is the preferred ingredient, as it sticks better and does not dissolve as rapidly as table salt.

## SUPPLIES

1 Rocks Glass (aka old fashioned glass)  
Jigger (or tablespoon)  
Juicer (or reamer)  
Shaker (or a jar with a lid that fits ice)  
Cocktail strainer (or small wire strainer)  
Paring Knife  
Saucer (for salt rim, optional)

## Margarita

2 oz Blanco Tequila  
1 oz Orange Liqueur  
1 oz fresh Lime Juice

Add all ingredients to shaker. Shake vigorously and strain into a rocks glass.  
  
Garnish with lime wheel and optional salt rim.

## Variations

### Tommy's Margarita

Substitute  $\frac{1}{2}$  –  $\frac{3}{4}$  oz Agave Nectar for the Triple Sec.

### Frozen Margarita

Add 1 oz Agave Nectar and increase all ingredients by  $\frac{1}{2}$  oz to account for dilution from the ice. Then, pre-chill all ingredients before using. Add all ingredients to a blender with 2 cups of ice and a pinch of salt. Blend to desired consistency and serve immediately.

*Pro tip: always start your blender on the lowest setting and then work your way up to high.*

### Frozen Fruit-Based Margarita

Using the above Frozen variation, substitute  $\frac{1}{2}$  cup of frozen fruit (strawberry, mango, etc) for  $\frac{1}{2}$  cup of ice. Depending on the fruit, you may also need to increase the amount of agave syrup.