

Margarita



TIPS:

1. **History:** No one agrees about who invented the extraordinarily popular margarita cocktail. About the only validated information about the origin of the drink is that its name, Margarita, is derived from the Spanish word for “daisy”.
2. A good Margarita requires using high quality ingredients as follows:

A. **Tequila** made either from 100% agave cactus juice or a reposado tequila (a tequila that is allowed to rest for 2-24 months in oak barrels: “reposado” means “restful” in Spanish) is the most important ingredient needed to make a quality margarita cocktail.

B. **Orange liqueur** is a close second most important ingredient. Regular triple sec won't cut it - way too sweet and gooey. I'm a big fan of orange curaçao, like the one shown in this recipe (killer!) but any other higher quality orange liqueur will work, though, do keep in mind that each will impart a specifically unique flavor of its own.

C. **Fresh lime:** no compromise, no other choice. Please don't use sweet & sour mix (ow!). Squeeze the lime by hand if you have to - I've certainly done that many times.

3. **Rule of Thumb:** 1:1:2, as follows:

1 part fresh lime juice

1 part orange liqueur

2 parts tequila

ice

Preparation Time: 5 minutes

Needed
(for one 4-ounce drink)

1 Ounce Fresh Lime Juice

1 Ounce Orange Liqueur

2 Ounces Tequila

Ice

Citrus Squeezer

Sharp Knife

Cutting Board

2-Piece Drink Shaker (or Measuring Cup)

Cocktail Glass (preferably frosted)



1. Use a sharp knife to cut 1 lime in half.



2. Squeeze 1 ounce lime juice into the measuring glass piece of a drink shaker (or measuring cup).



3. Add the following:

1 ounce orange liqueur



2 ounces tequila



4. Fill the metal piece of the drink shaker with a handful of ice (or add a good handful of ice to the drink in a measuring cup).



Pour the drink from the glass piece into the metal tumbler and press the top of the glass piece into the top of the metal tumbler with just enough pressure to create a snug seal.



Shake the drink briskly (preferably over the sink, especially if you're new to this) for about 10 seconds.



After shaking, remove the glass piece from the metal tumbler as shown.

NOTE: If the seal between the glass and metal piece is very snug, keep a good grip on both pieces and gently

tap the top of the metal piece on the edge of a countertop to loosen the seal between the two drink shaker pieces as shown in the lower right picture.



6. Fill each glass about 2/3's full with drink and ice, and...



...top with ice...

