

Herb's Recommended Recipes

TEQUILA

Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250

DecaturPackageStore.com

HERB'S MARGARITAS

Frozen:

1 can 12 oz. Limeade
1/2 can (6 oz.) Tequila (100% agave silver or reposado)
1/4 can (3 oz.) Cointreau

Pour all ingredients into blender & fill with ice.
Serve in a margarita glass. Top with lime slice.

On the Rocks:

Same amounts as above plus 2 cans of water.
Then serve over ice.
~Can use less alcohol to lower strength of drinks, but keep Tequila and Cointreau to a 2:1 ratio.
~For variety: go to Farmer's Market & get frozen cans of mango, guava or passion fruit. Also, can use strawberry or raspberry.

MIDORI MARGARITA

2 ounces silver tequila 100% agave
1 ounce Midori melon liqueur
3 ounces Rose's sweet & sour mix
1 ounce fresh lime juice
splash of Cointreau

Moisten the rim of a cocktail glass with lime juice & dip in salt. Shake ingredients & pour into glass filled with crushed ice.

RAZ-MA-TAZ MARGARITA

Same recipe as above, use Chambord Raspberry Liqueur instead of Midori melon liqueur.

Variation: Mix with cup of ice in blender to make a smooth frozen version.

PEACH MARGARITA

1 ounce tequila 100% agave
1 ounce Peach liqueur
3 ounces Rose's sweet & sour mix
Splash Grenadine syrup

Shake all liquors, pour into glass with ice, top with splash of Grenadine.

POMEGRANATE MARGARITA

1 ounce tequila 100% agave
1 ounce Cointreau
4 ounces pomegranate juice
1 ounce fresh lime juice
1/2 ounce simple syrup (equal parts sugar & water dissolved)

Mix & pour into margarita glass with ice.

ITALIAN MARGARITA

1 ounce tequila
1 ounce Amaretto di Saronna
4 ounces Rose's sweet & sour mix
1/2 ounce Cointreau

Pour into a margarita glass, stir & add ice.

CADILLAC MARGARITA

1 1/2 ounces tequila 100% agave
1/2 ounce Cointreau orange liqueur
1/2 ounce Grand Marnier
3 ounces Rose's sweet & sour mix
Juice of half a lime

Rim a margarita glass with lime & dip in salt & fill with ice, set aside. Combine tequila, Cointreau, sour mix & lime in a shaker with ice. Strain & pour into glass, top with Grand Marnier.

GINGER MARGARITA

1 quarter-size slice of fresh ginger
One 1/4-inch slice of Thai chile
1 teaspoon sugar
1 teaspoon fresh lemon juice
1 1/2 ounces tequila 100% agave
1/2 ounce Cointreau
1 lime wedge

In a cocktail shaker, muddle the ginger, chile, sugar & lemon juice. Add the tequila, Cointreau & ice & shake. Strain into salt-rimmed glass over ice. Squeeze in lime juice & serve.
Serves 1.

PASSION FRUIT VANILLA MARGARITAS

6 ounces silver tequila 100% agave
1 vanilla bean, split, seeds scraped
2 ounces Grand Marnier
1 cup passion fruit sorbet
2 cups small ice cubes

Combine tequila & vanilla bean & seeds in a tall glass. Cover & let stand for 1 hour. Discard bean. Puree tequila mixture, Grand Marnier, sorbet & ice in a blender until smooth. Pour into glasses & serve. Serves 4.

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EL DIABLO

1 1/2 ounce reposado tequila 100% agave
1/2 ounce Crème de Cassis
1/2 of a lime
Ginger Ale

Fill an old fashioned glass half full with ice, squeeze the lime over the ice & drop in lime. Add tequila and crème de cassis, top with ginger ale gently.

MEXICAN MARTINI

2 ounces tequila 100% agave
1 ounce Cointreau
2 ounces Rose's sweet & sour mix
1 ounce lime juice
2 ounces orange juice

Pour all ingredients into a large cocktail shaker with ice. Shake, strain to large cocktail glass. Add two olives on a spear & serve.

THE ORIGINAL CABO WABO

1 1/2 ounce Cabo Wabo tequila
3/4 ounce Grand Marnier
1 1/2 ounce sweet & sour mix
3 ounces cranberry juice
1 splash Rose's lime juice

Pour the tequila, Grand Marnier, sweet & sour mix & cranberry juice into a cocktail shaker filled with ice cubes. Shake vigorously. Pour into margarita glass & add lime juice. Serves 1

CHIMAYO COCKTAIL

1 1/2 ounce tequila 100% agave
1 ounce apple cider
1/4 ounce fresh lemon juice
1/4 crème de cassis

Stir in a glass with ice. Garnish with a slice of unpeeled apple. Serves 1.

SPARKLING CHIMAYO COCKTAIL

1 cup reposado tequila 100% agave
3/4 cup sparkling water, chilled
2 tablespoons crème de cassis
2 tablespoons fresh lemon juice
1 (750-milliliter) bottle sparkling apple cider, chilled

Combine all ingredients in a pitcher. Stir to combine & serve immediately. Serves 8 (serving size 2/3 cup).

TEQUILA SMASH

4 blueberries
4 brandied cherries
1/2 cup ice
2 ounces silver tequila 100% agave
1/2 ounce maraschino liqueur
1/2 ounce fresh lime juice

In a cocktail shaker, muddle the berries & cherries. Add the ice, tequila, maraschino liqueur & lime juice. Shake well & pour into a rocks glass.

THE JIMANGO

2 ounces silver tequila 100% agave
4 ounces mango juice
2 ounces pineapple juice
1 ounce fresh lime juice

Cover the rim of a cocktail glass with salt, then fill with crushed ice. Add the tequila, then the mango, pineapple & lime juices. Stir & serve. Serves 2.

PINEAPPLE MARGARITA MARTINI

2 ounces silver tequila 100% agave
1 ounce Cointreau
2 ounces pineapple juice
Pineapple slice

In an ice-filled shaker, combine tequila, Cointreau & juice. Shake vigorously & strain into a chilled martini glass. Garnish with a pineapple slice.

CACTUS COLADA

1 ounce tequila 100% agave
1/4 ounce melon liqueur
4 ounces pineapple juice
1/2 ounce cream of coconut

Stir vigorously with ice. Strain into champagne glasses over crushed ice. Garnish with melon balls.

MEXICANA

1 1/4 ounce tequila 100% agave
2 ounces pineapple juice
1 ounce fresh lime juice
1/4 teaspoon grenadine

Combine all ingredients in a cocktail shaker with cracked ice. Shake well. Strain into chilled highball glass.