

A TOUCH OF MEXICO, THREE RECIPES:

TEQUILA

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MARGARITA

DIFFICULTY: Easy
PREPARATION TIME: 6 minutes

INGREDIENTS FOR: 1 GLASS

- 2 cl freshly squeezed lime juice
- 1 cl orange liqueur (triple sec)
- 5 cl tequila
- 4 ice cubes
- Salt for the salt rim

EQUIPMENT:

Coupe (cocktail glass), bar measure, shaker, bar strainer

METHOD:

1. Sprinkle salt on a flat plate.
2. Moisten the rim of the coupe with a lime wedge.
3. Then press the rim into the salt.
4. Add tequila, orange liqueur, and lime juice to shaker with ice and shake well for 15 seconds.
5. Pour the contents of the shaker through a bar strainer into the cocktail glass.

TIP: In 1953 the Margarita was chosen as "drink of the month" by Esquire magazine. That started it all and, to this day, this cocktail is one of the most popular worldwide.



TEQUILA SUNRISE

DIFFICULTY: Easy
PREPARATION TIME: 6 minutes

INGREDIENTS FOR: 1 GLASS

- 2 cl grenadine
- 2 cl lemon juice
- 100 ml orange juice
- 4 cl tequila

EQUIPMENT:

Long drink glass, bar measure, straw, ice cubes

METHOD:

1. Put ice cubes into a long drink glass.
2. Add tequila and lemon juice.
3. Top up with orange juice and stir.
4. Slowly let the grenadine syrup trickle into the glass so it sinks to the bottom.
5. Serve the Tequila Sunrise with a straw.

TIP: In any cocktail, the quality of the spirits is crucial for the taste of the drink. We recommend using a tequila with 100% agave as such varieties are superior in taste and quality.



EL DIABLO

DIFFICULTY: Easy
PREPARATION TIME: 5 minutes

INGREDIENTS FOR: 1 GLASS

- 5 cl tequila
- 1.5 cl crème de cassis
- 1 cl fresh lime juice
- 5 cl ginger ale

EQUIPMENT:

Long drink glass, bar measure, ice cubes

METHOD:

1. Quarter the lime and squeeze the lime wedges over a long drink glass.
2. Add tequila, crème de cassis, and ice cubes.
3. Top up with ginger ale and stir.
4. Then garnish with a lime slice and serve.

TIP: If you want to serve your guests some snacks, vegetable chips or savory popcorn with cheddar or rosemary go well with this drink.