

Blue Talon Bistro

HOUSE MARGARITA

*(this recipe is for one - we do not recommend drinking these alone.
It's simply a crying shame.)*

*Try this recipe for a great, refreshing alternatives to what you will find elsewhere.
You'll be able to Agave syrup at local markets, sometimes in the "healthy/organic" area.*

À votre santé!

RECIPE

Ingredients

2 oz. Jose Cuervo Gold (or your favorite tequila)
2 oz. Cold Water
1 oz. Blue Agave Syrup
1 ea. Whole Lime - quartered

Drop the four quarters of lime into a mixing glass and muddle. Add the tequila, water and agave syrup. Add a cup of ice. Shake vigorously and pour contents (including the crushed limes) into a tall cocktail glass.

Note: Muddling is the practice of using a blunt object to crush fruit in a glass, releasing the essential oils in the fruit and extracting as much of the juice as possible. For best flavor, leave all the crushed fruit in the glass to flavor the cocktail. Muddlers can be found at most bar & kitchen supply stores.

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(757) 476-BLUE ~ 420 Prince George St, Williamsburg 23185 ~ bluetalonbistro.com