#### ----- 2018 -----MARGARITA OF THE YEAR



INSPIRED BY

WASHINGTON



## S KYLINE MARGARITA Created by Megan Radke

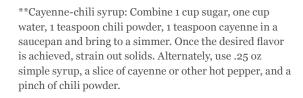
#### RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- 1 oz Lime juice
- .75 oz Blackberry shrub\*
- .25 oz Cayenne-chili syrup\*\*
  - + Cayenne-chili salt rim\*\*\*
  - + Orange zest for garnish

#### METHOD

- 1. Add all ingredients to a cocktail shaker and shake with ice to chill.
- 2. Fine-strain through a mesh strainer over fresh ice into a cayenne-chili salt-rimmed rocks glass.
- $3. \ \ Garnish with orange zest.$

\*Blackberry shrub: Combine equal parts blackberries, cane sugar and red wine vinegar in a blender, blend until liquefied, then strain out solids.



\*\*\*Cayenne-chili rim: 4 parts kosher salt + 1 part chili powder +1 part cayenne





MEXICO CITY MEXICO



## VERDE MARGARITA Created by José Luis León

RECIPE

- 2 oz Patrón Silver
- .75 oz Patrón Citrónge Orange
- .75 oz Elderflower liqueur (such as St. Germain)
- .5 oz Fino Sherry
- .5 oz Agave syrup
  - 1 Lime wedge
  - 1 Celery stick
  - 1 Pinch salt
  - + Celery spear and edible flower for garnish
  - + Sugar, maldon salt and celery salt rim

#### METHOD

- 1. Rim a highball glass with a mix of sugar, maldon salt and celery salt.
- 2. Combine ingredients in a blender with crushed ice and blend until a slushy consistency is achieved.
- 3. Pour contents from blender into glass.
- 4. Garnish with celery spear and edible flower.







#### ----- 2018 -----MARGARITA OF THE YEAR





# NORTH END Margarita

INSPIRED BY BOSTON MASSACHUSETTS

Created by Stephen King

#### RECIPE

- 2 oz Patrón Reposado
- .5 oz Patrón Citrónge Orange
- .25 oz Lemon juice
- .5 oz Agave nectar
  - 2 Whole cherry tomatoes
  - 2 Thyme sprigs
  - + Lemon/thyme/pepper citrus salt rim\*

### METHOD

- 1. In the bottom of a cocktail shaker, muddle 1 cherry tomato with agave nectar.
- 2. Add liquid ingredients and one thyme sprig and shake vigorously with ice to chill.
- 3. Strain through a mesh strainer into a chilled cocktail glass that has been rimmed with the seasoned salt.
- 4. Garnish with remaining cherry tomato and thyme sprig.

\*Lemon/thyme/pepper citrus salt rim: Combine 2 tablespoons kosher salt, .5 teaspoon dried thyme, and a twist of black pepper with the zest of half a lemon.













# PASSION FRUIT Margarita

Created by Aaron Joseph

#### RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- .75 oz Spiced passion fruit syrup\*
- .5 oz Lime juice
  - + Orange wedge, jalapeño coin and mint sprig for garnish

#### METHOD

- 1. Combine liquid ingredients in a cocktail shaker and shake with ice to chill.
- 2. Strain onto fresh ice in a double old fashioned glass.
- 3. Garnish with mint sprig, jalapeño slice, and orange half-moon.

\*Spiced passion fruit syrup:
1000 g Turbinado sugar
500 g Water
200 g Sliced jalapeño
750 g Passion fruit puree (such as Boiron)

Boil water and sugar until sugar is dissolved. Add jalapeño, turn on low heat and allow syrup to reduce for 15 minutes. Take off heat and allow to cool, with jalapeño. Once cool, strain and add passion fruit puree, stirring to combine. Store refrigerated one week.



**BALTIMORE** MARYLAND



## MARGARITA Of the year





## LA MARGARITA Created by Jorge Ortega

### RECIPE

- 1.5 oz Patrón Reposado
- .75 oz Patrón Citrónge Orange
  - 1 oz Lime juice
- .5 oz Lychee syrup\*
- .5 oz Ginger syrup (such as Monin or Ginger Reál)
  - + Whole lychee for garnish
  - + Sprinkle of chia seeds and salt for rim

#### METHOD

- 1. Combine liquid ingredients in a cocktail shaker and shake with ice to chill.
- 2. Strain onto fresh ice in a glass rimmed with a 50/50 blend of chia seeds and kosher salt.
- 3. Garnish with lychee.

\*Lychee syrup: Empty the complete contents of a can of peeled/pitted lychees into a blender. Blend until completely liquefied, then strain through a mesh strainer to remove solids.



LOS ANGELES CALIFORNIA



100 - 3×5







# MEDITERRANEAN Margarita

BARCELONA SPAIN

Created by Yanaida Prado

#### RECIPE

- 2 oz Patrón Reposado
- .75 oz Patrón Citrónge Orange
- 1.5 oz Amontillado Sherry
  - 1 oz Lime juice
- .5 oz Agave nectar
  - 1 Barspoon orange marmalade
  - + Chamoy/Tajín rim\* (optional)
  - + Lime peel for garnish

### METHOD

- 1. Combine liquid ingredients in cocktail shaker and shake with ice to chill.
- 2. Strain into a Chamoy/Tajín-rimmed coupe glass.
- 3. Garnish with a lime peel.

\*Chamoy/Tajin rim: If available, use the Mexican condiment Chamoy to moisten the rim of your glass, roll in Tajín to coat lightly. Alternately, use citrus juice and any chili-salt combo to create a similar effect.











# SALTED PLUM Margarita

Created by Masako Morito

#### RECIPE

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- .75 oz Umeshu (Plum wine)
- .5 oz Fresh lemon juice
- 1 tsp Plum preserves
  - 1 Pinch salt
  - + Lime wheel and mint leaf for garnish Optional: Whole Ume (Pickled plum) for garnish

### METHOD

- 1. Combine ingredients in a cocktail shaker and shake with ice to chill.
- 2. Strain into a crushed ice-filled rocks glass.
- 3. Garnish with mint leaves, lime wheel and optional Ume.





INSPIRED BY OSAKA JAPAN