

TEQUILA  
PATRÓN



THE SEARCH FOR 2016's  
MARGARITA  
OF THE YEAR

RECIPE GUIDE



# HERBAL

## THE RESTING GARDEN MARGARITA

*A refreshing margarita that balances bright citrus notes with the earthiness of sage.*

PRESENTED BY - RYAN BROWN, TAMPA FL

### INGREDIENTS

- 1.75 oz Patrón Reposado
- .5 oz Patrón Citrónge Mango
- 1 oz Fresh Lemon Juice
- .75 oz Agave Syrup
- 6 Sage Leaves, (2 for garnish)
- 1 Pinch of Salt

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Holding a fine mesh strainer in one hand, “double strain” the drink by pouring the drink through it into an ice-filled old fashioned glass. Garnish with two sage leaves and a grilled mango slice.



# TROPICAL

## STARGARITA

*An unexpected take on the margarita that combines light mint flavors with the sweetness of star fruit.*

PRESENTED BY - BETTINA BARNOCZKI MIAMI FL

### INGREDIENTS

- 1.5 oz Patrón Silver Infused with Mint Tea\*
- .5 oz Patrón Citrónge Mango
- .5 oz Fresh Lime Juice
- .5 oz Star Fruit Puree or Muddled Star Fruit

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Strain over fresh ice into a salt-rimmed Collins glass. Garnish with a slice of star fruit and a lime wheel.

*\*Patrón Silver Infused with Mint Tea: Steep 4 mint tea bags per 12 oz of Patrón Silver for 30 minutes. Remove teabags.*



# SAVORY

## WINTER IN JALISCO MARGARITA

*A robust and flavorful margarita with unexpected ingredients that come together in perfect harmony.*

PRESENTED BY - LAURA NEWMAN, NEW YORK NY

### INGREDIENTS

- 1.5 oz Patrón Silver
- .75 oz Patrón XO Cafe
- .5 oz Patrón Citrónge Orange
- .75 oz Fresh Lemon Juice
- 1 Barspoon Toasted Sesame Oil

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Strain over fresh ice into a double old fashioned glass. Garnish with a slice of fresh kumquat.



# MODERN

## THE RE-MARGARITA

*A unique twist on the traditional margarita with bright citrus notes and a cool, carbonated fizz.*

PRESENTED BY - ROSIE RUIZ, LOS ANGELES CA

### INGREDIENTS

- 2 oz Patrón Silver
- 2 oz Carbonated Homemade Orange-Lime Cordial\*

### CORDIAL INGREDIENTS:

- 2.5 oz Patrón Citrónge Lime
- 8 Limes
- 10 Medium Navel Oranges
- 4 Cloves
- 4 Cups of Cane Sugar

### METHOD

Pour Patrón Silver over cracked ice in a double old fashioned glass, and top off with an equal measure of the carbonated homemade orange-lime cordial. Gently stir ingredients to combine. Garnish with lime and orange wheels studded with a clove.

*\*Cordial: Place the peels of 8 limes and 10 oranges in a bowl along with 4 cups sugar and muddle to release the essential oils. Cover and let sit for 1 hour. Meanwhile, juice the limes and oranges. After 1 hour, add citrus juices, 2.5 oz. Patrón Citrónge Lime and 4 whole cloves and stir to create a syrup. Refrigerate 8-12 hours, then strain and store in fridge. To carbonate, mix 18.5 ounces of the cordial liquid with 6 oz. water and charge using a soda siphon or whipped cream charger with two six-gram CO2 cartridges.*



# SPICY

## ROSA PICANTE MARGARITA

*A more sophisticated spicy margarita that balances heat with fresh floral notes.*

PRESENTED BY - JORDAN CORNEY, SAN ANTONIO TX

### INGREDIENTS

2 oz	Patrón Silver
.5 oz	Patrón Citrónge Lime
1 oz	Fresh Squeezed Lime Juice
.5 oz	Ginger Syrup
1	Barspoon Jalapeño Oil
1	Dash Rosewater
+	Rose Petal Sea Salt

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Strain into a chilled cocktail coupe that has been half-rimmed with rose sea salt, and top with a dash of rose water. Garnish with a rose petal, if available.



# SMOKY

## SMOKED MANGONADA MARGARITA

*A margarita with bright mango flavors perfectly complemented by just the right amount of smokiness.*

PRESENTED BY - STEPHEN HALPIN, DALLAS TX

### INGREDIENTS

- 2 oz Patrón Reposado
- .75 oz Smoked Patrón Citrónge Mango\*
- .75 oz Mango Puree\*\*
- .75 oz Fresh Lime Juice

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Strain over fresh ice into into an ice-filled double old fashioned glass that has been rimmed with Tajin (a chili lime salt). Garnish with a slice of fresh mango.

*\*Smoked Patrón Citrónge Mango: Pour 6 oz of Patrón Citrónge Mango into a large empty bottle. Using a smoking gun, fill the bottle with smoke and swirl to combine for 20 seconds. It is now ready to be used as needed.*

*\*\*Mango Puree: Peel and pit one ripe mango and cut into pieces. In a food processor, purée mango with 1.5 tablespoons sugar and 1 teaspoon fresh lemon juice until smooth.*



# CLASSIC

## HACIENDA MARGARITA

*A delicious margarita that lets the simplicity of tequila, lime juice and agave nectar shine.*

PRESENTED BY - ANDRÉS MORAN, JALISCO MEXICO

### INGREDIENTS

- 1.5 oz Patrón Silver
- .5 oz Patrón Citrónge Orange
- .5 oz Fresh Lime Juice
- .25 oz Agave Nectar

### METHOD

Combine all ingredients in a cocktail shaker and shake with ice to chill. Strain over fresh ice into a double old fashioned glass. Garnish with a lime wedge.

