



MARGARITA

A MODERN CLASSIC

While exact origins of the Margarita are contested, it is certainly one of the most popular and delicious cocktails ever created – offering a vivid balance of strong, sour and sweet (with a little salty). Distilled from Agave nectar, Tequila is the spirit of Mexico, and key personality base of the drink – blended in balance with sweet orange liqueur, mouth-watering fresh lime and luxurious organic cane sugar.

#DrinkMixAndChill

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YOUR KIT INCLUDES:

- EL JIMADOR REPOSADO TEQUILA
- TRIPLE SEC
- CANE SYRUP
- LIME JUICE
- 1 WHOLE FRESH LIME
- SALT

WHAT YOU'LL NEED

- DRINKING VESSEL: WHATEVER YOU WISH TO ENJOY YOUR DRINK IN: IT'S UP TO YOU
- MEASURING VESSEL: SPOON, JIGGER, SHOT GLASS ETC.
- SOMETHING TO STIR YOUR DRINK WITH: A BAR SPOON OR SIMILAR UTENSIL
- PLENTY OF ICE CUBES: ANY SIZE WILL DO

MARGARITA

INDIVIDUAL SERVING - SHAKEN & STRAINED INTO YOUR GLASS
(NO SHAKER? JUST ASSEMBLE & STIR IN YOUR GLASS!)

[in a shaker]

1oz Tequila

.25oz Triple Sec

.75oz Organic Cane Syrup

1 oz Lime Juice

Fill with fresh ice cubes

Shake hard!

[into a salt-rimmed tumbler]

Strain shaker contents

Fill with fresh ice cubes

Garnish with wedge, wheel or zested peel of fresh lime

ENJOY!