

Merry Margarita

Maria's New Mexican Kitchen, Santa Fe

1 lime wedge

1 lime circle

saucer of green sugar (about 1/4 inch deep)

1 1/2 oz. Corazon Silver Tequila

1 oz. of Cointreau

1 1/2 oz. of fresh-squeezed blood-orange juice

Run the lime wedge around the rim of a hurricane-style margarita glass. Dip the rim of the glass into the saucer of sugar, rotating it until the desired amount has collected on the glass.

Measure the tequila, Cointreau and blood-orange juice into a 16-ounce cocktail shaker glass full of ice. Place a stainless steel cocktail shaker on the glass, tapping the top to create a seal. Next, shake vigorously for about 5 seconds and pour into the sugar-rimmed glass. Place the lime circle on the glass rim as a garnish.

Note: Make sure your blood oranges are nice and red inside. (Pure frozen blood-orange puree may be substituted, but make sure the puree does not have sugar added.) Tweak the recipe to your taste, i.e., more or less tequila, Cointreau or orange juice. For a large batch, simply substitute "parts" for "ounces."