

A Classic Margarita

A Rick Bayless recipe

Ingredients:

Coarse (kosher) salt
1 Lime wedge
1 ½ oz 100% Blue Agave Reposado or not-too-heavy-tasting Anejo Tequila
(we love Herradura Anejo)
1 oz brandy-based Orange Liqueur (such as Torres Orange)
1 oz fresh-squeezed Lime juice
A little Agave syrup (light organic syrup gives the best flavor) or simple
syrup, if you want a little more sweetness
6 to 10 med ice Cubes (about¾ cup)

Instructions:

Spread the salt on a small plate, moisten the rim of a 6-oz Martini glass with the lime wedge, and upend the glass onto the salt to crust the rim.
In a cocktail shaker, combine the tequila, orange liqueur, lime juice and ice.
Cover and shake vigorously until frothy and cold; tiny ice crystals will appear in the drink after about 15 seconds of shaking.
Strain into the salt-crusted glass and serve immediately.