

Cadillac Margarita

Cadillac Margarita is a premium margarita featuring reposado tequila, fresh lime juice, and Grand Marnier (or another quality orange liqueur) for a richer flavor, often with a touch of agave nectar and a salt or Tajín rim for balance. To make it, shake reposado tequila, lime juice, orange liqueur, and agave with ice, then strain into a salted glass and float extra Grand Marnier on top for that signature "Cadillac" touch.



Ingredients:

- 2 oz Reposado Tequila
- 1 oz fresh Lime juice (about 1 lime)
- 1 oz Grand Marnier (or other orange liqueur like Cointreau)
- ½ oz Agave Nectar (optional, for sweetness)
- Coarse Salt
- Lime wheel or wedge (for garnish)
- Ice

Directions:

Rim the Glass: Moisten the rim of your glass with a lime wedge, then dip it in salt or Tajín on a plate.

Combine Ingredients: In a cocktail shaker, add ice, tequila, lime juice, orange liqueur, and agave nectar.

Shake Well: Shake vigorously for about 20 seconds until the shaker is frosty.

Strain: Fill your prepared glass with fresh ice and strain the mixture into it.

Garnish: Gently pour or float an additional ¼ to ½ ounce of Grand Marnier over the top and garnish with a lime wheel.