

The DISH



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This coming weekend just happens to be National Margarita Weekend. And what better timing since I just got back from a trip to Tulum, Mexico — where I may have had a margarita (or two). And margaritas are known to pair very nicely with Mexican food, which makes them the perfect Mexican cocktail!

Honestly, is there anything better than sitting on the beach and sipping a real Mexican margarita, made with fresh fruit juice and not a pre-made mix?

So, now that we're back, I'm on a hunt to find some similar recipes to those that we enjoyed on our trip. But, please, remember to drink responsibly! Cheers!

Frozen Strawberry Margarita

- 1 cup freshly squeezed lime juice
- 3 Tbsp. sugar (or agave)
- 1/3 cup freshly squeezed orange juice
- 10 to 12 strawberries, sliced
- 6 oz. tequila
- 1-2 cups ice cubes
- Salt or coarse sugar, for rimming glasses (opt.)

Heat lime juice and sugar in a small saucepan over medium heat until the sugar is dissolved. Remove from heat and let cool.

Place lime mixture, orange juice, strawberries, tequila and 1 cup of ice in a blender. Blend on high until smooth. Add more ice and blend, as desired.

Dip rim of glasses into extra lime juice and then into salt or sugar, if desired.

Notes: This recipe can be adapted to suit your taste. Add more fruit, ice or sugar, to taste. You can use agave instead of sugar, if desired.

Classic Margarita

- 6 oz. tequila
- 4 oz. orange liqueur (triple sec, Grand Marnier or Cointreau)
- 2 oz. fresh lime juice
- 2 Tbsp. simple syrup or agave nectar (or to taste)
- Kosher salt for rims of glasses
- Fresh lime slices for garnish
- Opt.: zest of lime

Into a cocktail shaker with ice, mix tequila, orange liqueur, lime juice and simple syrup, to taste, and zest of one lime, if desired. Shake.

Rub a wedge of lime around the rim of a rocks glass. Coat rim with kosher salt. Fill with ice. Strain margaritas into glasses and garnish with lime slices.

Frozen Pineapple Margarita

- 3 Tbsp. lemon juice + half lemon for rim
- 0.5 oz. Cointreau or Triple Sec
- 2 oz. tequila made with 100% agave

- 7 oz. frozen pineapple
- 2 cups ice
- 1 Tbsp. honey, or another sweetener of your choice
- Salt or chili powder, like Tajin

Blend lemon juice, Cointreau, tequila, frozen pineapple, ice and honey until smooth and slushy.

Wet the rim of the glasses with lime juice and dip into salt, chili powder or Tajin.

Also, you might want to consider this delicious variation: Mix half frozen peaches, half frozen pineapple. Serve and enjoy!

Frozen Mango Margarita

- 2 cups frozen, chopped mango
- 1 cup orange juice
- 1/4 cup tequila
- 2 Tbsp. orange liqueur
- 2 Tbsp. honey, or agave nectar
- 2 Tbsp. lime juice

Combine all ingredients in a blender until smooth.

Rim each serving glass with lime juice then dip in sea salt or sugar. Pour margarita into glasses and serve.

Kiwi Coconut Margarita

- 2 1/2 cups of ice
- 4 oz. tequila
- 2 oz. triple sec
- 1/2 lime
- 1 oz. simple syrup
- 2 oz. coconut milk
- 2 whole kiwis, deskinning
- Sugar, to rim

Add ice to blender. Add tequila, Triple Sec, juice from the lime, coconut milk, kiwi and simple syrup to blender. Blend.

Using the spent lime, moisten margarita glass rim and rim with sugar. Pour contents of blender into margarita glasses and serve.

Fresh Peach Margarita

- 3 large peaches, chopped, skin on
- 2 Tbsp. freshly squeezed lime juice
- 1 cup gold tequila
- 1/2 cup Cointreau
- 2 Tbsp. simple syrup
- 1/2 cup peach nectar
- 3 cups ice

Put peaches, lime juice, tequila, triple sec, simple syrup, peach nectar and ice in a blender and blend on high until smooth. Pour into glasses and garnish.

Blackberry Margarita

- 1/2 cup fresh blackberries
- 1/4 cup freshly squeezed lime juice (about 2-3 limes)
- 2 Tbsp. agave nectar OR 2 Tbsp. sugar + 3 Tbsp. water (omit for skinny)
- 3 oz. tequila
- 2 oz. orange liqueur
- 2 cups of ice, for serving
- Salt, to rim the glass

If you don't have agave, first make the simple syrup by adding the sugar and water to a pot on the stove. Let simmer until the sugar is dissolved, then set aside to cool.

Add the blackberries, lime juice, simple syrup or agave, tequila and orange liquor to a blender. Blend until smooth, about 1 minute.

Strain through a fine mesh strainer to remove the blackberry seeds or any bits that didn't blend properly. If you want it really cold you can add it to a cocktail shaker and shake it up with ice.

Salt the rim of two glasses, if desired, and pour the margarita over ice. Garnish with fresh lime and enjoy!