

CAFE BA-BA-REEBA!

TAPAS • PINTXOS • SANGRIA

MARGARITA SANDÍA

Yield: 1 Cocktail



INGREDIENTS

FOR MARGARITA SANDÍA

1½ oz. Casamigos Añejo
1 oz. Combier Pastèque
½ oz. Grand Marnier
¾ oz. lime juice
¾ oz. strawberry shrub (see
sub-recipe or substitute with
store-bought)
slice of lime, for garnish
Tajín, for rim

FOR STRAWBERRY SHRUB

1 cup diced strawberries
¼ cup sugar
¼ cup white wine vinegar

**Note: This recipe prepares 12 servings
of strawberry shrub. Refrigerate
remaining in a sealed container for up
to 14 days.*

METHOD

FOR STRAWBERRY SHRUB

1. Add the diced strawberries and sugar into a sealable container.
2. Seal the container and lightly shake to coat the strawberries in sugar.
3. Refrigerate for 24 hours, until the strawberries release their juices.
4. After 24 hours, add white wine vinegar and blend until smooth. (Pro tip: This shrub makes for a delicious non-alcoholic drink if you mix it with soda water.)

FOR MARGARITA SANDÍA

1. Rim half the glass with Tajín.
2. Add all liquid ingredients to a shaker with ice.
3. Shake well and strain into the prepared glass.
4. Garnish with a slice of lime.

