



MANGO AGAVE MARGARITA



TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Rocks Glass, Small Plate, Julep Strainer (optional), Citrus Juicer (optional)

INGREDIENTS

- 1.5oz Tequila
- 0.75oz Lime Juice
- 0.5oz Mango Agave
- 4 Drops Orange Flower Water
- Garnish: Smoked Salt Rim
- 2 Cups Ice

INSTRUCTIONS

1. Slice a lime in half and rub the rim of rocks glass along the lime.
2. Roll into salt to rim glass.
3. Juice limes.
4. Add all ingredients (except for garnish) to the shaker.
5. Add ice and shake vigorously for 15 seconds.
6. Strain shaken cocktail over fresh ice into rimmed rocks glass.

VARIATION

MANGO AGAVE FIZZ

INGREDIENTS

- 1.5oz Tequila
- 0.75oz Lime Juice
- 0.5oz Mango Agave
- 1 Egg White
- 2oz Soda Water
- 2 Cups Ice

INSTRUCTIONS

1. Measure and add tequila, lime juice, mango agave, and egg white to shaker.
2. Dry shake without ice for 15 seconds.
3. Fill shaker with ice, and shake again for 10 seconds.
4. Strain contents of shaker into the glass.
5. Top with soda water.

MOCKTAIL VARIATION

- 1OZ STILL WATER
- 0.75OZ LIME JUICE
- 0.5OZ MANGO AGAVE
- 4 DROPS ORANGE FLOWER WATER
- GARNISH: SMOKED SALT RIM

MOCKTAIL VARIATION

- 1OZ STILL WATER
- 0.75OZ LIME JUICE
- 0.5OZ MANGO AGAVE
- 1 EGG WHITE
- 2OZ SODA WATER