

A Little History on the Margarita Cocktail:

Many widely purported tales have laid claim to the invention of the margarita over the years, although their validity is anyone's guess. One leading story suggests that the margarita was invented in 1938 by Tijuana-based Carlos 'Danny' Herrera. It's said that he invented the beverage for one of his frequent customers Marjorie King, who was allegedly allergic to all liquors except tequila. By combining the three quintessential ingredients of a tequila shot, the margarita was born.

However, there are rival legends that are just as regularly parroted. One notable example is that of Margarita Sames (you might have figured out where the name came from, if this version is to be believed). She was a rich, Dallas society woman who supposedly invented the tippie on holiday in Acapulco, some 10 years after the Danny Herrera tale took place. One of her affluent guests, a little-known hotelier by the name of Tommy Hilton, loved it so much he added it to the Hilton Hotels menu. However, this is most probably a fanciful tale, especially given that three years before an importer of the tequila brand Jose Cuervo had an ad campaign with the tagline 'Margarita: it's more than just a girl's name.'

A lesser known suggestion is that the margarita, which is Spanish for 'daisy', is just a variation of the Prohibition era cocktail known as the Daisy, spirit, citrus and sweetener. The margarita simply uses tequila.

There is also a plucky underdog in the margarita invention tale game: a former barman turned milkman known as Pancho Morales, who said he coined the cocktail and the name (which was for the flower, not a female) in Tijuana, 1942. We'll let you decide who to believe.

The International Bartenders Association margarita standard is 7:4:3 (50% tequila, 29% Cointreau and 21% fresh lime juice) although this varies from bar to bar. Yet while a standard margarita is a deceptively delicious yet potent blend of these two staple flavors of Mexican cuisine – fresh lime juice and tequila – with the addition of French Cointreau, there are any number of twists on one of the world's most beloved cocktails. You can get it in all the fruity flavors under the sun, served in a salt or sugar rimmed glass, straight, on the rocks or as an infinitely more fun and frozen version of a smoothie. There are a number of creative spins of the cocktail. Different fruits like peaches, mangos, and pineapple can be added to give the drink a more tropical feel. Some replace the salt with sugar, or garnish with sage or coriander leaves. Even crazier, adventurous types will add ingredients like Sriracha or chocolate.

Here is the list of Margaritas to make at home:

The Original Margarita

Classic margarita, simple and tasty.

Ingredients:

- 2oz blanco tequila
- 1oz Cointreau
- 1 oz fresh lime juice
- salt for rim

Directions:

- Combine all ingredients in a shaker and add ice.
- Shake and strain into a salt-rimmed rocks glass over ice.
- Garnish with a lime wheel.

Tommy's Margarita

The San Francisco Classic Margarita

This classic tequila cocktail was created by Julio Bermejo in the early '90s at Tommy's Mexican Restaurant in San Francisco where it's still offered.

Ingredients:

- 2oz blanco tequila
- 1oz fresh lime juice
- 1/5oz agave nectar
- Salt

Directions:

- Combine all ingredients in a shaker and add ice.
- Shake and strain into a salt-rimmed rocks glass over ice.
- Garnish with a lime wheel.

Cadillac Margarita

There was a point in time where the Cadillac was considered the ultimate in American luxury, and to some it still is. So how does one make a Cadillac margarita? Simply float Grand Marnier atop a Tommy's margarita. Created in 1880 by Alexandre Marnier-Lapostolle, Grand Marnier is a combination of brandy, essence of bitter orange, and sugar.

Spicy/Smoky Margarita

Simply add 2 jalapeño coins (seeds removed) to any recipe above before shaking. You also can use spicy sauce or 2-4 dashes of hellfire bitters. Garnish with jalapeño coin.

Just substitute tequila with mezcal in any recipe above and enjoy that earthy, tart and smoky flavor.

Ready to create your own Margarita?

Muddle your favorite fruits, berries, leaves with lime juice in the shaker before adding ingredients. Yes, it's that easy ;) Just be aware of sweetness/bitterness and adjust the amount accordingly.

Frozen Berry Margarita (4 servings)

Ingredients

- 6 oz. tequila (3/4 cup)
- 4 oz. triple sec (1/2 cup)
- 6 oz. fresh lime juice (3/4 cup)
- 2 tablespoons agave nectar
- 4 cups ice

Directions:

Place all ingredients into high-speed blender and blend on "high" until smooth.

- Add more agave nectar as desired.
- Add frozen berries, mango, acai

Rosalita Margarita #1

Just use rose simple syrup for Original, Tommy's or Cadillac Margarita.

Ingredients for rose simple syrup recipe:

- 1 cup water
- 1 cup sugar

- 2 cups fresh rose petals (or 1 cup dried)

Directions:

- Place the water and sugar in a small saucepan and bring to a boil, stirring occasionally so that the sugar dissolves.
- Once the sugar dissolves, reduce the heat to a simmer. Stir in the rose petals and cook for 10 minutes. Remove from the heat and let it steep for 10 more minutes.
- Strain the syrup through a fine sieve into a glass jar and let cool. Store in the fridge for up to a month.

Rosalita Margarita #2

Use recipe from one of the Original or Tommy's Margarita but instead of agave, add homemade raspberry syrup.

Ingredients for raspberry simple syrup recipe:

- 1 cup water
- 1 cup sugar
- 2 cups fresh raspberries

Directions:

- Place the water and sugar in a small saucepan and bring to a boil, stirring occasionally so that the sugar dissolves.
- Once the sugar dissolves, reduce the heat to a simmer. Stir and muddle in the raspberries and cook for 10 minutes. Remove from the heat and let it steep for 10 more minutes.
- Strain the syrup through a fine sieve into a glass jar and let cool. Store in the fridge for up to a month.

The Spicy Cucumber Margarita

Ingredients:

- 2oz blanco tequila
- 1oz Cointreau
- 1 oz fresh lime juice
- 1oz Cucumber Juice
- 2 Jalapeno coins
- Salt or sugar (for rim)

How to make:

- Combine cucumber, lime juice and coins of jalapeno and muddle in the shaker
- Add tequila and add ice.
- Shake and strain into a salt-rimmed rocks glass over ice.
- Garnish with a lime wheel.

List of Tools:

Tools:

- Mixing glass (you can use a pint glass or a jar)
- Shakers (2 piece set) or a Cobbler - Important for citrus cocktails

(Tip If You Don't Have Shakers: If your guests do not have tin shakers at home for shaking the cocktail, they can certainly use their Nutribullets or other blenders - just pop the lid on and shake vigorously. That is how they do it at Tommy's Mexican restaurant in SF anyways!)

- Bar spoon or a regular spoon (with a long stem) or any silverware for stirring purposes;
- Juice squeezer
- Jigger or measuring cup with .25oz, .5oz, 1oz, 2oz. (Or eye ball it!);
- Peeler for peeling garnishes
- Cutting board and knife to cut garnish
- Glassware (Collin's glass, highball glass, old fashioned glass, wine glass, martini glass)
- Muddler (can use other kitchenware if needed)

Prep ICE in advance! Squeeze fresh juices 10-15 min prior to the event. And/or prep syrups for the Margaritas that you want to make.