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Blood Orange Mezcalita

Ingredients

- New Mexican chili powder
- Kosher or coarse salt
- 1 -ounce freshly squeezed lime juice, plus a wedge for rimming glasses
- Ice cubes
- 1oz fresh blood orange puree (sold refrigerated or frozen in containers)
- 2 ounces mezcal
- 1 -ounce orange liqueur (recommended: Grand Marnier)
- 1 -ounce agave

Directions

Place equal parts chili powder and salt on a plate and mix to evenly combine. Rub a lime wedge around the edge of 2 margarita or martini glasses and then dip the glasses in the chili powder mixture to thinly coat the rim.

Fill a cocktail shaker with ice cubes. Add the lime juice, blood orange puree, mezcal, orange liqueur, and agave. Shake vigorously for 10 seconds and then strain into each glass.

Tamarind Mango Margarita

¼ oz tamarind puree

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$\frac{3}{4}$ oz mango puree

$\frac{3}{4}$ oz fresh lime juice

$\frac{1}{2}$ oz agave nectar

2 oz tequila of choice

Shake all ingredients together, serve on the rocks or strain and serve “up”

Mexican Coffee

1 oz reposado tequila

1 oz kahlua or coffee liqueur

4-5 oz black coffee

$\frac{1}{2}$ oz cinnamon simple syrup

Dollop homemade whipped cream (cinnamon, cayenne infused)