

ORANGE *paloma*

Effervescent and citrus-forward, the Orange Paloma is a timeless cocktail that adds a sparkling note of sophistication to any outdoor gathering.



THE BRIGHT SIDE

Yields 2 drinks (about 4oz each)

INGREDIENTS

- 2–4 ounces of tequila (choose your favorite)
- 4 to 5 ounces of freshly squeezed orange juice
- 1 ounce of fresh lime juice
- 1–2 tablespoons of agave nectar or simple syrup
- Coarse sea salt or margarita salt for garnish
- Ice
- Chilled sparkling water (grapefruit-flavored)
- Orange, orange peel, grapefruit, or lime slices (for garnish)

INSTRUCTIONS

1. Rub a lime wedge around the rim of your glass. Roll the glass in coarse sea salt or margarita salt.
2. In a cocktail shaker, mix the tequila, orange juice, lime juice, and agave nectar. Add ice and shake until well chilled.
3. Fill the prepared glasses with ice (optional). Strain the shaken mixture into each glass.
4. Top with chilled grapefruit-flavored sparkling water to the glass. Stir.
5. Garnish with a slice of orange, orange peel, grapefruit or lime.