

MARGARITA

Tequila gained popularity during the Prohibition era, when many Americans travelled to Mexico to satisfy their thirst for spirits. The first recipe for a Margarita appeared in the 1940s and used a simple combination of tequila, orange liqueur, and lime. The trend for adding salt on the rim of the glass came later, as did the vogue for frozen Margaritas and fruity Margaritas.

THE CLASSIC RECIPE

See below to learn how to give your drink a salty kick with a coarse salt rim.

1. Pour 60ml (2fl oz) white tequila, 20ml ($\frac{2}{3}$ fl oz) Cointreau, and 20ml ($\frac{2}{3}$ fl oz) lime juice into a shaker.
2. Fill the shaker with ice, shake hard, then strain into a chilled margarita glass.
3. A lime wedge garnish is all that's needed to complete the perfect Margarita.

SALT RIM

This will also work with sugar and spices. You can coat just one side of the rim so that guests can choose whether to drink through it.

1. Rub the rim of the glass with lemon or lime.
2. Pour the salt onto a small plate and dip the rim into it, twisting to get an even coverage. Remove.
3. Clean the inside of the rim to prevent the salt from falling into the drink and offsetting the balance.

