



Give Tequila Another Shot

5 new ways to appreciate the spirit of Cinco de Mayo.

BY JOHN MCCARTHY

1/ Blend It with Grapefruit

Margaritas are fantastic, but in Mexico the paloma reigns supreme. Go with a tequila labeled “100% agave,” and then follow the recipe on this page (below right), courtesy of Jay Silverman, bar manager at Agave in New York City.

2/ Drink It with Sushi

Instead of sake, opt for blanco (white, unaged) tequila, served neat. “It pairs beautifully with fatty fish like tuna and salmon,” says Ken Arnone, a certified master chef and the owner of KA-CMC, a culinary consulting company.

3/ Make a Boozy Syrup

Mix 1 cup sugar, ¼ cup triple sec, and ½ cup each of water and tequila. Bring to a boil, stir for a minute, and let cool. Drizzle it over berries for an awesome dessert, says Aarón Sánchez, co-owner of Johnny Sánchez in New Orleans.

4/ Swap It In for Whiskey

The barrel flavors in añejo—tequila aged for one to three years—make it “wonderful neat or with ice,” says Mike Morales, CEO of Tequila Aficionado Media. Better yet, use it to replace rye or bourbon in your next Manhattan or old-fashioned.

5/ Brew a Fiery Infusion

Combine a fifth of blanco with the pith and seeds of three or four medium jalapeños; wait 10 to 20 minutes. Taste for heat, strain the liquor back into the bottle, and use it to spice cocktails, says Philip Ward of Mayahuel in Manhattan.



For a killer rim, mix 1 tablespoon each of sugar, lime zest, and ground cayenne with 2 tablespoons of salt.

Ginger Paloma

2 OZ	BLANCO TEQUILA
1 OZ	APEROL
2 OZ	GRAPEFRUIT JUICE
1 TBSP	AGAVE NECTAR
1 TBSP	LIME JUICE
2 OZ	GINGER BEER

► Combine everything except the ginger beer in an ice-filled shaker and stir. Strain into a Collins glass and top with the ginger beer. Add a pinch of salt and a slice of grapefruit. The salt rim (see above) is optional.