



Paula's Margaritas



Classic Margarita

1 oz Tequila
1 oz Paula's Texas Orange Liqueur
1/2 oz Freshly Squeezed Lime Juice
1/2 oz Water
Build over ice in rocks glass or shake with ice in shaker cup and strain into chilled glass.

Texas Top Shelf Margarita

1 1/2 oz Tequila
3/4 oz Paula's Texas Orange Liqueur
1 oz Lime Juice 1 oz Water
2 tsp Sugar or sweetener of choice.
Shake vigorously with ice in shaker cup and strain into chilled glass or pour into rocks glass.

Perfect Margarita

2 oz Tequila
1 oz Paula's Texas Orange Liqueur
1 oz Paula's Texas Lemon Liqueur
1 oz Freshly Squeezed Lime Juice
1 oz Water
Build over ice in rocks glass or shake with ice in shaker cup and strain into chilled glass.

Strawberry Rita

2 oz Tequila
1 oz Paula's Texas Orange Liqueur
1/2 oz Lime Juice
1/4 cup Sliced Strawberries sprinkled with 1 T Sugar
Add ingredients to blender cup along with 3/4 cup ice, blend till smooth, pour into glass, garnish with a whole strawberry.

Hibiscus Margarita

2 oz Tequila
1 oz Paula's Texas Orange Liqueur
1 oz Hibiscus Syrup
1 oz Freshly Squeezed Lime Juice
Build over ice in rocks glass or shake with ice in shaker cup and strain into chilled glass.
(Hibiscus syrup: Bring 1/4 c dried hibiscus flowers, 1/2 c sugar and 1/2 c water to a boil, simmer for five minutes, allow to cool, strain.)

Frozen Margarita

12 oz Tequila
12 oz Paula's Texas Orange Liqueur
4 oz Freshly Squeezed Lime Juice
8 oz Simple Syrup
32 oz Water
Stir ingredients together, add to margarita machine or ladle into large containers and place in freezer. Freezes to slushy perfection!
For individual servings, ladle into twelve half pint canning jars and freeze.

Mango Margarita

2 oz Tequila
1 oz Paula's Texas Orange Liqueur
1 oz Orange Juice
2 oz Mango Puree
Squeeze of lime
Shake ingredients together over ice, strain into chilled glass. (Mango puree: blend 12 oz ripe mango with 2 T sugar till smooth and liquid.)

Border Town Rita

1 1/2 oz Tequila
1/2 oz Paula's Texas Orange Liqueur
1/2 oz Grapefruit Juice
1/2 oz Lime Juice
1/2 oz Guajillo Syrup
Combine first five ingredients in shaker cup with ice, shake to chill, strain into cocktail glass rimmed with grapefruit salt (salt tossed with dried grapefruit zest).
(Guajillo Syrup: Combine 2 cups water, 2 cups sugar and 4 stemmed, seeded dried guajillo peppers, bring to a boil, simmer for 15 minutes, strain.) Recipe courtesy of Bill Norris

Jamaican Cowboy Rita

1 1/2 oz Tequila
3/4 oz Paula's Texas Orange Liqueur
2 oz Limeade
1 t Hibiscus Syrup
1/4 Sliced Fresh Jalapeno
Shake with ice in shaker cup, strain into chilled glass, garnish with additional jalapeno slices.
(Hibiscus syrup: Bring 1/4 c dried hibiscus flowers, 1/2 sugar and 1/2 c water to a boil, simmer for five minutes, allow to cool, strain.)