

Cinco de Mayo Margaritas

To start making a classic margarita at home... I take the store bought margarita mix...and I throw it out.

This drink is all about fresh ingredients. So I make a Very easy, homemade sweet & sour mix.

It starts with making a simple syrup - 3 cups water, 3 cups sugar, You heat it over medium heat until the sugar dissolves. Once that cools, add 2 cups lemon juice, 2 cups lime juice. And that's it. It makes a lot so this is going to last you, and it lasts a long time in the fridge.

At Pechanga, guests really like Cadillac Margaritas so here's how to make that.

2 to 3 jalapeno wheels with seeds. Muddle those up, then add,

Shot of reposado tequila

½ shot of Cointreau

About ¼ oz of your homemade sweet and sour mix

- Shake this up with ice

- Pour & add a floater of Grand Marnier

Another popular variation of the classic Cadillac Margarita we do a lot of at Pechanga is the Blood Orange Margarita. We're fortunate to have so much fresh citrus around us here in Southern California.

For this, you take blood orange puree, tequila, Cointreau and your homemade sweet & sour mix, shake that and serve.