

Recipe Margarita

History Origin The true origin of the margarita is unclear. These are the ingredients and ratios favored by Jason Knieval based on sundry sources and countless grueling (ahem) taste tests.

Ingredients

5 parts	tequila (100% blue agave)
4 parts	lime juice (freshly squeezed)
3 parts	orange liqueur (e.g., Cointreau, triple sec)
full glass	coarsely broken ice cubes
to taste	salt on rim of glass, affixed with coating of lime juice

Instructions

Combine liquids, shake, and pour into salted glass.

Notes

My favorite tequila for margaritas is blanco or reposado. Anejo tequila is best for sipping neat. "Gold" tequila is an abomination; I never use it.

My favorite liqueur for margaritas is Cointreau. Some connoisseurs favor Grand Marnier, but I've always found that its distinctive cognac signature slightly detracts from the refreshing qualities that make the margarita so magnificent in the summer heat.