



Leadership... with a Twist!

Artists express love and affection through their respective mediums: painters emote with brush and color, musicians woo with melody and rhythm -- while bartenders use the always-reliable blender to impress the ones they love. Nowhere is this more apparent than with the legend of the **Margarita**.

Many stories purport to tell the origins of the **Margarita** cocktail -- a simple blend of tequila, triple sec and lime juice. But one consistent theme has emerged: the **Margarita** appears to be borne of love and adoration.

Some credit a bartender named Willie at *Los Dos Republicas* restaurant in Matamoros, Mexico, with inventing the **Margarita** in 1934 for Marguerite Hemery, a lovely patron with whom Willie was smitten. Others suggest that Danny Negrete created the cocktail at Mexico's *Garci Crispo* bar in 1936, as a tribute to his brother's bride-to-be, Margarita.

Others attribute the drink to one Danny Herrera, barkeep at the *Riviera del Pacifico* hotel in Ensenada. Wildly in love with customer Marjorie King -- an American actress -- Herrera allegedly invented the cocktail for Ms. King her in 1938, to make tequila palatable for her. (History does not reveal if Marjorie was ultimately won over.)

Depending on who you believe, the invention of the **Margarita** can also be traced to various barkeeps' affection for singer Peggy (Margaret) Lee and even actress Rita Hayworth. (Hayworth, of course, danced at the Foreign Club in Tijuana under her given name of Margarita Cansino, before gaining fame in Hollywood.)

Regardless of the legend to which one subscribes, the **Margarita** is inarguably a drink of passion and love!

One of the fastest-growing markets, the American palate has begun to appreciate the five tequila varieties:

Blanco ("white") or *plata* ("silver") -- bottled or stored immediately after distillation or aged less than two months in stainless steel or neutral oak barrels

Joven ("young") or *oro* ("gold") -- white or silver tequila with added caramel or food coloring.

Reposado ("rested") -- aged between 2-12 months in oak barrels

Añejo ("aged" or "vintage") -- aged between 1-3 years in oak barrels

Extra Añejo ("extra aged") -- aged a minimum of three years in oak barrels

Margarita

Pour kosher or sea salt on a small saucer.

*Run a lime wedge around the edge of a chilled martini glass
and dip the glass upside down into the salt to create a 1/4-inch salt rim.*

In a blender, add:

2 cups of ice

2-3 oz. tequila blanco or tequila plata

1 oz. triple sec orange-flavored liqueur

1 oz. fresh lime juice

Blend ingredients for 3-4 seconds, to create a frothy concoction with small chunks of ice.

Garnish with a lime wheel.