

Margarita Trail – La Cosecha 2020 Margarita Recipes

La Fonda • Fiesta Lounge

Mona Margarita

1 oz. Patron Anejo
1 splash Velvet Falernum
1 splash Patron Mango Citronge
1 splash Tiki Bitters
1 oz. House Made Margarita Mix

Hotel Chimayó Low 'n Slow Lowrider Bar

Chimayóso Margarita

1 1/2 ounces serrano-infused Espolon Reposado Tequila
1 1/2 ounces Rothman & Winter apricot liqueur
1/2 ounce fresh-squeezed lime juice
Chimayo red chile and salt rim
Served up in a cocktail glass and garnished with an edible, candied citrus peel in homage to the weaving traditions of the village of Chimayó

Inn of the Governor

Del Charro Margarita

2 ounces Green chile infused tequila (see recipe below)
1 ounce Cointreau
1 ounce fresh-squeezed lemon juice
1 ounce fresh-squeezed lime juice
.5 ounce agave nectar (or to taste)
1 tablespoon green chile powder
1 tablespoon red chili flakes
1 tablespoon kosher salt

Preparation: Mix the green chile powder, red pepper flakes and salt on a small plate. Moisten the rim of a glass with a lime slice to make the salt stick to it. Holding glass upside down, dip the rim into the chile salt and twist to coat. Combine the infused tequila, Cointreau, lemon juice, lime juice and agave nectar in a cocktail shaker filled with ice. Shake the ingredients and then carefully pour into the glass - taking care not to dislodge the salt. Garnish with lime slice and serve.

Green Chile Infused Tequila Recipe:

1 bottle (750 ml) of Del Charro's Double Barrel Tequila Reposado from Casa Herradura
4-5 Hatch chiles (depending on size and heat), roasted, peeled, and split.

Place tequila and chiles in a container and seal. Allow it to infuse for at least 5 days. Strain and use to make the Santa Fe Trail Margarita.

Hotel Santa Fe

Jalapeño Margarita

1 1/2 oz Tanteo Blanco Tequila
1/2oz Grand Marnier
2oz All Natural Santa Fe Margarita Mix
Shake all ingredients with ice. Serve on the rocks.
Garnish with fresh jalapeno and fresh lime.