

# Garduno's Strawberry Coconut Margarita

By Katie Beck  
Photography by Russell Bamert

To a desert-dweller, spring can't come early enough. The air is still crisp with a hint of heat, and the early change of the season gives us a head start on enjoying our favorite regional food and drink. Many fruits are reaching their full-flavor potential, including the strawberry, which is ready to be enjoyed. Garduno's answer to the warm spring season is fittingly a cool strawberry-coconut margarita.

Although there are many disagreements on where the first margarita was created, it is safe to say that it originated in Mexico. The classic version has become a staple of the Southwest and the countless variations of the margarita have made it a versatile drink that pleases fans of both sweet and sour. This fruity version has a flavorful twist that refreshes and tastes great.

The frozen strawberry-coconut margarita begins with all the normal fixings. Combine tequila, triple sec and coconut liqueur in a blender with the ice. Garduno's uses their own house tequila, which has a mild but rich flavor that compliments their drinks nicely. Add fresh or frozen strawberries, lime juice, and blend at medium speed until smooth and icy. Dip the rim of a wine or margarita glass in lime juice and then in toasted coconut, which makes for a tasty garnish that is a fun alternative to the salt-rimmed original.

When the sun starts warming you up at the end of the day, Garduno's Strawberry Coconut Margarita is a great way to cool off.



1 oz tequila  
½ oz triple sec  
1 oz Blue Curacao  
1 oz fresh or frozen strawberries  
1½ cups of ice

juice of 1 lime  
toasted coconut

Combine tequila, triple sec and coconut liqueur in a blender with the ice. Add fresh or frozen strawberries, lime juice, and blend at medium speed until smooth and icy. Dip the rim of a wine or margarita glass in lime juice and then in toasted coconut. Pour concoction in glass and enjoy!





## Another Margarita Option comes from *Simply 7* by Kelley Cleary Coffeen

### PINK CADILLAC MARGARITA

1 Bottle (1.75 Liters) Margarita Mix  
12 Ounces Gold Tequila  
½ Cup Grenadine  
Cracked Ice  
4 to 5 Limes  
Kosher Salt

Combine the margarita mix and the tequila in your serving bowl, and add the grenadine. Cut 2 of the limes into thin slices and add to the mix. Add lots of cracked ice. Cut the remaining limes into wedges. Rub the rims of each of 4 to 6 highball glasses with a lime wedge. Place the salt on a flat surface and dip the moistened rim of each glass into the salt. Fill each glass with ice, pour some of the margarita mix into each glass, and garnish each drink with a lime wedge.



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