

# The Perfect Margarita

Written by Kelley Coffeen    Photo by Russell Bonert

We are hot for margaritas! They're fun! They're festive! This tequila kissed elixir moves from strong and tart to fruity and sweet on the flavor scale, offering a versatile cocktail for just about anyone and any occasion. It is a drink that has become America's favorite cocktail.

I recently sat down with Jerean Hutchinson, co-owner (with husband, Tom) of La Posta Restaurant in Historic Old Mesilla, to find out what it takes to make the perfect margarita. The Hutchinson's, along with their staff have definitely become the experts on margaritas in this region, shaking and blending up nearly 40,000 margaritas in 2002.

"As a family restaurant, our goal is to enhance the dining experience at La Posta with one great margarita." Just like selecting a fine wine, it is an individual preference."

The perfect margarita starts with the quality and flavor of the tequila. "It is really a matter of education and sophistication. Many people still ask for Jose Cuervo-Gold, thinking it is the only "top of the line" tequila. "We like to broaden our customers horizons by sharing our extensive selection of equilas from the Tequila Bar, ranging from the basic, \$4 a shot, fiery, blanco or silver tequilas to the fine, smooth cognac style tequila that serves up at \$150 a shot. We offer tequila flights ...a small sampling of three different equilas, giving our customer the opportunity to taste and find tequila favorites. Once we have the tequila preference we can suggest the perfect margarita for their taste," notes Jerean.

The perfect margarita also has to have a good foundation of high quality ingredients. Even though it is a preferred taste, here are key ingredients that are essential," notes Jerean. Fresh squeezed lime juice, a good high quality tequila and Cointreau (orange liqueur) shaken and served "on the rocks" is a reflection of the old fashioned margarita, listed as "Classico" on the La Posta margarita menu. "This is the essence of a great margarita. You can combine and add flavors from here, creating a variety of great margarita cocktails."

Our #1 best seller is the Horny 'Rita." The name itself makes it a novelty at La Posta. Jerean laughs, "people love to say it and laugh, or they are embarrassed to say it, but will point to it and order. Flavor-wise, it is a true basic margarita with fresh squeezed lime juice, and sweet and sour base made with Hornitos tequila (a very popular 100% agave tequila, once considered a "working man's" tequila).

So, be fearless...select your tequila (now considered an educational experience!)  
Be creative... design your own personal margarita (It's fun!) and enjoy America's favorite cocktail.  
Whatever your taste... La Posta has got the Perfect Margarita for you.

## La Posta Chile Rita

- 1/2 oz. Souza Hornitos Tequila
- 1/2 oz. Cointreau or orange liqueur
- 1 oz. Sweet/ Sour Mix
- 1/2 fresh squeezed lime juice
- 1/2 oz. Besito Caliente Sauce
- 1/2 cup cracked ice
- lime cut into wedges
- 1/4 cup margarita or kosher salt



One of Jerean's favorites is this spicy margarita, made with 100% agave tequila and a blackberry Habanero Sauce  
"It is very reflective of the region with a kick of the Old Southwest."  
notes Jerean.

Place the salt on a flat surface. Rub the rim of a margarita glass with a wedge of lime. Dip the moistened rim of the glass into the salt, shaking off the excess salt. Pour first 5 ingredients into a medium-sized shaker. Add the cracked ice, cover and shake gently for 30 to 40 seconds. Pour the margarita and ice into a salted margarita glass. Top with a splash of fresh lime juice and garnish with a lime wheel on the rim of the glass.

\*Available for purchase in the La Posta Chile Shop.

