



FIESTA FRUIT MARGARITAS

The margarita is a drink with many lives, and it can be as individual as you are. Try layering a margarita with tequila and fruit liqueurs to add a new dimension to this cocktail. I start with the Fiesta Margarita Mix, and then match the fresh fruits of the season to fruit-flavored liqueurs.

Kelley Cleary Coffeen is the author of several cookbooks, including *Fiesta Mexicali*, which can be found on amazon.com and at Barnes & Noble Booksellers.



Fiesta Margarita Mix

Make this ahead of time, but don't keep it in the freezer longer than an hour or so - you don't want it to freeze completely. It's also great to serve to the kids before the grownups add their tequila. (Makes 4 Servings)

6 oz limeade
6 oz lemonade
 $\frac{3}{4}$ cups water
4 cups cracked ice*

Combine all ingredients in a blender. Blend until smooth and slushy. Use as directed in the following Fiesta Fruit Margarita recipes.

*For a margarita that's more frozen than slushy, reduce the amount of ice by 1 cup.

FLOATING RASPBERRY MARGARITA

(Makes 4 Servings)

The rich red berries of summer were the inspiration for this drink. Chambord is often used in martinis, so I just borrowed the raspberry flavor for my margarita. It's a beauty.

$\frac{1}{2}$ cup tequila
Fiesta Margarita Mix
2 oz Raspberry flavored liqueur, such as Chambord
1 pint fresh raspberries

Pour 1 ounce of the tequila in each of 4 margarita glasses. Divide the Fiesta Margarita Mix among the 4 glasses, and drizzle $\frac{1}{2}$ ounce of the liqueur over each drink. Garnish each drink with 4 fresh raspberries. (I recommend skipping the customary salting of the glass rim for this margarita, as it would take away from the fruity flavor.)

