

KELLEY'S KITCHEN

Tequila Sunrise Margarita

By Kelley Cleary Coffeen Photography by Bill Faulkner





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

I like serving unusual cocktails. Just a little something out of the ordinary. Sweet-and-sour combinations have been a long-time favorite in the cocktail world and I like creating new, colorful options for my guests to try.

Combining two popular cocktails has never been so much fun. Layering this frozen margarita mixture with fresh orange juice brings a new flavor to this southwestern favorite.

- 6 to 8 oz frozen limeade concentrate
- 6 oz tequila
- 1/2 cup light beer
- 5 cups cracked ice
- 4 oz fresh squeezed orange juice
- Lime wedges
- Salt
- Grenadine

Rub the rim of each of the four margarita glasses with a lime wedge, pour the salt on a flat surface, and dip the moistened rim of each glass into the salt. Shake off any excess salt. Combine the limeade, tequila, beer and ice in a blender. Blend for two to three minutes until slushy. Pour one ounce of orange juice into each glass, fill with frozen margarita mixture, drizzle with a teaspoon of grenadine and garnish each with a lime wedge. *



West	Central	East
7520 Remcon Circle 915-833-1189	5103 Montana Ave 915-566-5161	315 Mills 915-544-1001

Eastside
11250 Montwood Drive, El Paso, TX • 915-593-6400



Simply the Best and Affordable

ADOBE DELI

SALOON • RESTAURANT • EXTENSIVE WINE LIST
OXYGEN BAR • CIGAR SHOP










Akela Flats Exit
Take 549 West
549 to Lewis Flats Rd. 1 mile South • 3970 Lewis Flats Rd., SE, Deming, NM 88030

505-546-0361
www.adobedeli.com