

International Cooking

The Spice Of Life

(NAPSA)—Whether for an intimate dinner for two or as part of a Sunday dinner plan, traditional Latin cuisine is becoming increasingly popular in homes across the country.

Peppers, spice, corn, avocado, garlic and beans all play a vital role in Mexican cuisine. When combined, these ingredients provide a rich and diverse array of aromas, tastes and flavors that are the very essence of Mexican cuisine.

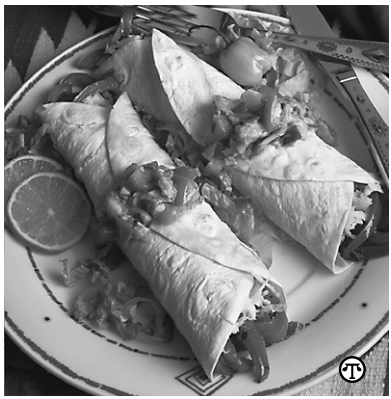
Traditionally, an ultra-premium tequila, such as Sauza Tres Generaciones Plata, is served as a complement to the meal. Whether savored and sipped, used in a margarita, or added to a number of interesting cocktail recipes, there are many ways to enjoy tequila with Mexican fare.

To get your home entertaining season off to a solid start, the folks at Sauza Tequila suggest trying your hand at creating a zesty Mexican Sweet Red Pepper Soup. It can be enjoyed with a Sauza Pure Margarita.

Traditional Mexican Sweet Red Pepper Soup

- 2 tablespoons vegetable oil
- 2 medium onions, finely chopped
- 3 large ripe red bell peppers
- 4½ cups chicken or beef stock
- 1½ cups tomato juice
- 1 fresh hot red or green pepper, whole and with stem left on (optional)
- Salt, ground pepper

Heat oil in frying pan and cook the onion until it is soft. Skin peppers by skewering the stem end and heating over a flame until the skin blisters and darkens. Place peppers in a



More and more Americans find themselves particularly enchanted with flavorful dishes hailing from Mexico.

cloth wrung out in hot water and let stand for 25-30 minutes. The charred area of the skin will come off under cold water and most of the rest can be easily pulled away. Seed and chop coarsely. Purée peppers with onion and a splash of stock in a food processor. Transfer to a saucepan, add the remaining stock, tomato juice, and the hot pepper. Salt and pepper to taste. Simmer, covered for 15 to 20 minutes. Remove the pepper.

Sauza Pure Margarita

- 2 parts Sauza Tres Generaciones Plata
- 1 part Hiram Walker Triple Sec
- 2 parts freshly-squeezed lime juice

Shake with ice, pour into margarita glass (salted rim optional). Garnish with lime wedges.

For more cocktail ideas, log on to www.sauzatequila.com.