

# Spirited Entertaining

## Making A Splash With The Right Cocktails

(NAPSA)—If you're looking for a cocktail to help shake things up at your next get-together, you may want to try a centuries-old favorite.

From the heart of Mexico to hands of connoisseurs around the globe, few spirits have sustained the long journey to fame quite like tequila. And while many know tequila as the key ingredient in the classic Margarita, few are aware that this authentic spirit mixes a world of great-tasting cocktails.

For instance, one of Mexico's favorite tequilas—and a growing favorite in the U.S.—called Cazadores, offers premium tequila made with 100 percent pure Blue Agave. Cazadores can be served neat, on the rocks or with a simple accompaniment of lime or authentic sangrita—a blend of citrus or tomato juices and spices.

The tequila also gives at-home mixologists a variety of options, ranging from traditional cocktails to more contemporary mixes. The Tequila Sunrise of yesterday is now joined by Tequila Cosmopolitans, Tequila Mojito cocktails and Tequila Martini cocktails. And while the Margarita is still beloved, it is clear that tequila's journey to the top has only just begun. Try these recipes:

### The Classic Margarita

- 1½ parts Tequila CAZADORES® Reposado
- ½ part triple sec
- ½ part fresh lemon juice
- ½ part fresh lime juice
- ½ part orange juice
- 1 part simple syrup



**A storied spirit can put a surprising twist on some old favorites.**

Serve blended with or over ice. Garnish with a lime wedge or an orange wedge.

### CAZADORES® Tejito

- 1½ parts Tequila CAZADORES® Reposado
- 12 fresh mint leaves
- 1½ limes, quartered
- 1 part simple syrup or agave nectar
- Club soda

Muddle fresh mint leaves and lime. Cover with simple syrup or agave nectar and ice. Add CAZADORES® and top with club soda. Garnish with a lime wedge and sprig of mint.

To find today's most popular tequila cocktail recipes, visit [www.cazadores.com](http://www.cazadores.com).