



Blood Orange Habanero Margarita
Chef Richard Sandoval

Ingredients for the margarita:

1 oz. 100% Agave Tequila Reposado
1 oz. sour mix
1 oz. habanero-blood orange syrup (recipe below)
Mole negro, store-bought
Wedge of lime for garnish

Procedure:

1. Mix all ingredients into a mixing glass, then add ice and shake vigorously.
2. Garnish glass with a rim of store-bought mole negro sauce or ground chiles and a lime wedge.

Ingredients for the blood orange-habanero syrup:

2 pints blood orange juice
1 whole habanero pepper

Procedure:

1. Reduce at medium-high heat until thickened into a syrup.
2. Remove habanero before combining with other cocktail ingredients.