



Austin Margarita aka Mexican Martini

Oscar · 29/09/2024



Prep Time

1

Difficult

Medium

Servings

1 cocktail

Description

After living in Austin Texas for 10 years my husband and I perfected the perfect margarita The secret to success is fresh fruit juice only and it doesnt use any premade mixes Dont skimp and try buying juice Squeeze it yourself or you wont get the best taste If you are a real olive lover add pimento stuffed olives and call it a Mexican martinidelicious and you wont confuse yours with anyone elses if you add 3 olives on a stirrer

Ingredients

— - ½ cup ice cubes - 1 (1.5 fluid ounce) jigger silver tequila - 1 (1.5 fluid ounce) jigger Cointreau - 2 teaspoons Grand Marnier liqueur - 2 (1.5 fluid ounce) jiggers freshly squeezed lime juice - 1 (1.5 fluid ounce) jigger freshly squeezed orange juice - 1 (1.5 fluid ounce) jigger freshly squeezed lemon juice - 3 pimento-stuffed green olives

Instructions

1. Place the ice cubes into a margarita glass. Pour in the tequila
2. Cointreau
3. and Grand Marnier. Pour in the lime juice
4. orange juice
5. and lemon juice to taste. Garnish with a pimento stuffed olive if desired. Cook's Note When serving a group
6. I will make a mixer of the fruit juices using 10 limes
7. 5 oranges
8. and 5 lemons. Just keep the juice chilled in a pitcher
9. and pour it into the tequila to taste depending on how strong you like it.