

Tex Mex make a cocktail suggestion for our readers



Donald Mavor, owner of Tex Mex 2 in Thistle St, provides his suggestion for a cool drink that's perfect all year round.

“Scotland has had a proper summer this year for a change, so we have all been seeking out cold, refreshing drinks more than usual. Everyone has their favourites, whether it's a cold beer, or a chilled glass of rosé. But a frozen Margarita is hard to beat, when relaxing with friends after a hard day's work, or having a weekend barbecue. They are great for parties too, whatever the weather.

“Margaritas are a Mexican cocktail, so they are the perfect accompaniment to fajitas, tacos, enchiladas, chimichangas, burritos and other tasty Tex-Mex dishes.

“The frozen version of a Margarita is also made with Tequila, orange liqueur, such as Triple Sec or Cointreau and a squeeze of lime juice. But frozen Margaritas are made with crushed ice, so they are particularly cooling when it's hot. There are a number of stories about who invented the Margarita, when and where they created it and who they named it after, but it doesn't really matter. All we need to know is that it is a delicious, tangy, ice-cold cocktail. So whether you're already a fan, or have never yet had the pleasure, here's our recipe to try. Enjoy.”

PITCHER OF FROZEN MARGARITAS – RECIPE (serves four)

INGREDIENTS

One large cup of ice

The juice of four limes

Four shots of Tequila

Two shots of Triple Sec or Cointreau

Three tbs of caster sugar

Mix ingredients in a blender until smooth. Add more ice if necessary, to thicken the texture.

Before serving, rub the lime around the rim of each glass (a Margarita glass is ideal if possible), then blot each in a dish of salt. Pour the Margarita and enjoy a drink that's both simple to make and tasty.

Tex Mex 2 is at 64 Thistle St (0131 260 9699) and www.texmex2.com Follow Tex Mex 2 on Twitter @FatDonny