



## **Discover Mexico:** **Regional recipes taught by** **world class chefs**

BROUGHT TO YOU BY TEQUILA HERRADURA

### **TEQUILA ORANGE SHRIMP** **INGREDIENTS**

1/2 lb shrimp  
3 tablespoons olive oil  
1 tablespoon butter  
Chipotle peppers in adobo  
Crushed red pepper flakes  
2 garlic clove  
2 oranges squeeze and reserve 2 tablespoons for margarita  
1 lime  
1 tablespoon brown sugar  
1 pineapple cut into small cubes

#### **Ingredientes guacamole:**

1 avocado  
1 tomato  
1 red onion  
1 jalapeño  
1 lime and 1 lemon  
Salt, pepper and granulated garlic  
2 tablespoons chopped cilantro  
1 tablespoon Tequila Herradura

### **RECIPE**

1. Soak skewers in water
2. Place shrimp in a bowl and marinade with 1 tablespoon olive oil, granulated garlic and salt and pepper to taste.
3. In a small saucepan heat up 1 tablespoon olive oil and 1 tablespoon butter. Add finely 1/4 cup diced onion and 2 diced garlic cloves. Saute until translucent. Add juice of 2 oranges and juice of 1 lime. Add 1 tablespoon finely chopped chipotle in adobo sauce and 1 tablespoon brown sugar, season with salt and pepper. Add 2 tablespoons tequila and reduce until a sauce forms. Add water if needed.
4. To assemble skewers, place shrimp. Heat grill pan and add 2 tablespoons olive oil. Place skewers and brush with chipotle tequila sauce while cooking. Cook 2 minutes per sides and brush again when taken off heat.
5. Add pineapple to sauce and pour over cooked skewers
6. Serve guacamole in molcajete and skewers on top or plated separately.

**IMPASTIAMO**  
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**DRINK RESPONSIBLY. MUST BE 21+ TO PARTICIPATE.**



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### **SPICY MARGARITA**

#### **INGREDIENTS**

1 cup of water  
1 cup of white sugar  
1 jalapeno  
ice cubes  
1 lime  
Tequila Herradura Silver  
2 oz triple sec  
1 orange

#### **RECIPE**

1. Place 1 cup water and 1 cup white sugar in a medium saucepan over medium heat. Add half a jalapeño sliced and keep cooking until the sugar has dissolved. This is the simple syrup we will be using to sweeten the margarita.
2. In a cocktail shaker or directly in a large glass filled halfway with ice cubes, add juice of 1 lime, 4 oz tequila, 2 oz triple sec (optional), 1 tablespoon orange juice, 1 tablespoon simple syrup. 1/2 jalapeño sliced. Shake vigorously or mix with a spoon.
3. Pour a thin layer of salt onto a small plate. Take a lime wedge and coat the rim of a glass to moisten it. Dip the rim of the glass in the salt rotating until coated. Fill the glass with ice.
4. Strain the margarita into the iced glasses and garnish with jalapeño slices, cilantro, cucumber slices and lemon wedges.

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