



Foodservice East Recipe Card

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RECIPE: Corzo Tequila Summer Recipes

CORZO Basilica Mexicana

1 1/2 parts Corzo Reposado Tequila
1/2 part Green Chartreuse
1/4 part Agave Nectar
1 thin slice jalapeno pepper
1/2 part fresh lime juice
3 large basil leaves

Process: In a mixing glass, muddle the pepper and basil in the agave nectar and lime juice. Add remaining ingredients and shake well with ice. Strain over ice into a rocks glass. Garnish: basil leaf "flag" and jalapeno pepper.

CORZO Bliss

2 parts Corzo Silver Tequila
3/4 parts Domaine de Canton Ginger Liqueur
5 one-inch chunks of watermelon
5-7 mint leaves

Process: In a mixing glass, muddle the watermelon and mint. Then add remaining ingredients and shake well with ice. Strain into a chilled cocktail glass.

Garnish: watermelon rind twist and watermelon slice

CORZO Evolutionary Margarita

2 parts Corzo Reposado Tequila
1/2 parts Grand Marnier
1/2 parts agave nectar
3/4 parts fresh lime juice
6-8 small chunks of your choice of pepper (yellow, red, or orange)

Process: In a mixing glass, muddle the pepper in the agave nectar and lime juice. Then add remaining ingredients and shake well with ice. Strain over ice into rocks glass. Garnish: pepper "flag" and lime "bow-tie" & optional salt-rim.

