

nature's agave™  
signature series recipes



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*Created by mixologist Manny Hinojosa exclusively for Nature's Agave. Originally from Mexico City, Manny draws inspiration from his latin roots and expertise in tequila to craft one-of-a-kind cocktails.*

## Nature's Agave® **PUMPKIN AGAVE MARGARITA**

*You'll need:*

- 2 oz. **Corzo**® Reposado Tequila
- 1 oz. **Nature's Agave**® RAW Agave Nectar
- 3/4 oz. of pumpkin pie puree (from a can)
- 1 oz. fresh orange juice
- 1 oz. fresh lime juice
- 3 dashes of pumpkin spice powder
- Sal Del Mar** gourmet sea salt

*Do this:*

In a small plate, mix equal parts of Sal Del Mar salt and pumpkin powder, to rim the margarita glass.

In a cocktail shaker add Corzo Reposado Tequila, Nature's Agave Raw, pumpkin pie puree from a can, fresh lime and orange juice, 3 dashes of pumpkin spice powder, ice and shake.

Serve over the rocks in margarita glass with Pumpkin spice powder and salt rim.



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