



## IT'S THE CRUST

When it comes to your favorite margarita, you may be salt-shy due to heavy salting in your past experiences. Yet, when the salting is done correctly, it enhances the flavor of the tequila and integrates the flavors.

Because of the coarse grain of the crystals of **Sal del Mar**, it is the ideal salt for crusting the rim of a margarita glass. The crisp, salty taste complements the lime and the tequila ingredients while delivering a light crunch as it is sipped from the glass. Then the sea salt quickly dissolves on the palate.

### To Prepare:

1. Spread **Sal del Mar** evenly on a small plate.
2. Moisten the rim of your glass — just the top edge — by running a lime slice around the rim delivering a light coating of lime juice. You can moisten just half of the rim of the glass and dip in salt so that your guests can choose to have a salted or unsalted sip.
3. Press the rim of the glass into the salt to crust the rim.
4. Tap off the excess.
5. Allow the salt to air-dry before filling the glass — this ensures that the salt lightly flakes off with each sip.

[www.saldelmar.com](http://www.saldelmar.com)

*Sal del Mar*  
Sea of Cortez  
*gourmet sea salt*

## SECRET SEXIEST MARGARITA RECIPE

For a margarita that is beyond the sugary, sweet blended concoction, the secret is out. David Thorn of the Dakota Cafe, revealed his recipe for “The Secret Sexiest Margarita” exclusively for **Sal del Mar**.

### Margarita Mixture

- 2 oz. tequila
- 1 1/2 oz. fresh lime juice
- 3/4 oz. orange liqueur
- 1/2 oz. **Nature's Agave Amber Premium Agave Nectar**
- 3/4 oz. fresh orange juice

### Garnish

- Lime or orange slice
- 1/2 oz. Grand Mariner (optional)

Add margarita mixture to a cocktail shaker. Add ice and cover. Shake thoroughly to chill the mixture. Strain into a **Sal del Mar** crusted glass with or without ice. Garnish with a slice of lime or orange and the splash of Grand Mariner. Makes one cocktail.

GO TO OUR WEBSITE: [www.saldelmar.com](http://www.saldelmar.com) for more margarita recipes, including our famous Mango Margarita.

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