

Cinco De Mayo Margarita Recipes

Recommended by Dr. Jean Hertzman, Director of the School of HRTM

Many people ask me why I considered moving to Las Cruces to be Director of the School of HRTM after so many years of living in Las Vegas. I always answer that I was familiar with how great the program was from years of knowing the faculty from my involvement with the American Culinary Federation and ICHRIE – International Council of Hotel, Restaurant and Institutional Educators. But I also knew what a wonderful restaurant community New Mexico has. Former HRTM director, Dr. Pat Moreo used to bring the NM Restaurant Association Board for retreats in Las Vegas. That was when I met Al Lucero, at that time owner of Maria's Restaurant in Santa Fe. Al is also the author of "The Great Margarita Book." He returned to Las Vegas several times to lead Tequila and Margarita Tastings for the UNLV Beverage Management Club and later brought the Santa Fe Wine and Chili Festival Board for a retreat at our catering facilities. They were all such amazing people and I knew that I would have great industry support when I began the position here. Al is still a great contributor to the HRTM Board of Advisors. Here are Al's recipes for a Classic Margarita made with Herradura Tequila and his namesake brunch favorite.



SILVER HERRADURA MARGARITA

1 lemon or lime wedge
Saucer of salt
1 ½ ounces Herradura Silver Tequila
1 ounce Triple Sec
1 ½ ounces freshly squeezed lemon or lime juice
Ice

Rub the lemon or lime wedge around the rim of a margarita glass. Dip in salt to rim the glass. Measure the tequila, triple sec and juice into a cocktail shaker full of ice. Add shaker top and shake vigorously for about 5 seconds. Pour into the rimmed glass.

THE LUCERO DE LA MANANA

Ice
1 ½ ounces El Tesoro Platinum Tequila
8 ounces freshly squeezed orange juice
Splash of cranberry juice
Orange or lime slice for garnish

Fill a 16 ounce glass with ice. Pour tequila over ice. Add the orange juice and stir. Top with the cranberry juice and garnish with the orange or lime slice.



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