



Recipe:

The Paloma is the preferred cocktail that's often called the national drink of Mexico.

Ingredients:

- 2 ounces 100% agave blanco Tequila
- 2 ounces fresh-squeezed ruby red grapefruit juice*
- 4 ounces soda water*
- 2 lime wedges
- Salt rim

Instruction:

 Using highball or Collins glass, rub one lime wedge around rim to coat in juice. Roll the outside of rim in salt to coat. Squeeze rest of lime wedge into glass, and drop in shell. Add Tequila, grapefruit juice and soda water. Fill glass with ice and give a gentle stir. Garnish with remaining lime wedge.

*Alternatively, replace grapefruit juice and soda water with 6 ounces of preferred grapefruit soda.

