



Drink ideas

Cocktails to Start

Slow-paced yet full of life – that's how we picture Mexico. Offer your guests a typical cocktail before the TexMex meal. You will be amazed at how your guests relax – and it will be lots of fun too, because most Mexican cocktails are stronger than they taste!

Margarita

The best-known Mexican cocktail is the Margarita. The proportion of alcohol and lime juice can vary greatly. We recommend the following recipe:

Salt
1 part Tequila
1/2 part Triple Sec
1 part fresh lime juice

Pour salt onto a saucer. Moisten the rim of a glass with lime juice and dip into the salt. Mix Tequila, Triple Sec and lime juice with crushed ice and pour into the glass.

A beer with dinner

German beer was almost the only beer available in Germany until the mid 90's. This has changed radically – Mexican beers such as Corona, Desperado, and Sol have become very popular, and not just in clubs, bars, and discotheques. As a matter of fact Corona Extra has become the quintessential party drink. The attractive Corona bottle with a slice of lime imparts a feeling of vacation, summer, sun, and beach.

Or a wine

Mexico is not much of a wine country, as winemaking was just awakened from its „Sleeping Beauty“ slumber about 10 years ago. Established in 1524 by Hernando Cortez, more refined grape varieties are being cultivated now for a few years. An excellent Cabernet and Pinot Noir are the result of this pioneering work. These wines go very well with spicier Mexican cuisine.



Drink ideas

After dinner

Coffee

Cafe Americano (black coffee) or

Cafe con leche (equal parts coffee and hot milk)

Tequila

In the Mexican high plains of the Sierra Madre the blue agaves grow, from which Tequila is distilled. Tequila can be produced exclusively in the area around the city of Tequila, and the blue Agaves must be from the Jatisco region and parts of the neighbouring regions of Nayarit, Michoacan, Guanajuato and Tamaulipas.

These Mexican premium spirits are manufactured at great expense, because agaves have to grow for 8 – 10 years before they can be harvested. Only the heart of the plant is cooked to convert the starch into sugar that is then fermented into alcohol. This low-proof solution is distilled twice.

Fresh Tequila is then aged until its temperament is tamed enough to be palatable to our taste. The white and brown varieties are very different. While the white ones are filled immediately after the distilling process and thus are clear in appearance and retain the fresh taste, the Gold Tequilas are aged for one to three years and acquire a heavy, almost smoky aroma.

Mexicans prefer to drink Tequila straight. Traditionally, a pinch of salt is placed on the surface between the thumb and index finger of a balled fist and then licked off, mixed with the juice of a lemon slice in the mouth and swallowed. This is followed by a big swig of chilled Tequila.