

Salty Chihuahua Martini



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

Crushed ice

2oz Cuervo Gold Tequila

2oz Grand Marnier

2oz Triple Sec

2oz orange juice, freshly squeezed

1 orange slice, for garnish

kosher salt, to rim glass

Place crushed ice in martini shaker, fill with cold water and allow to sit a few minutes. Dip the rim of the martini glass in water, dip in kosher salt, shake gently and allow to sit a few minutes.

Pour out ice and water and add tequila, Grand Marnier, Triple Sec and orange juice. Shake well and pour into chilled martini glass.

Garnish with a orange slice.

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Debbie Spangler ~ Certified Personal Chef

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