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TEQUILA TIPS



It doesn't take much to make you think you're a tequila expert—like maybe a couple of shots. We want you to be smarter than that, so here's a quick primer on that frisky libation.

BLANCO:

The most common tequila; it's generally clear and young, which keeps the flavor crisp and relatively mild.

REPOSADO:

After being distilled, reposados hang out in a wooden barrel for up to a year, picking up color and flavor from the timber they're stored in.

AÑEJO:

Spending between one to three years in a wood cask turns Añejo tequilas a whiskey brown. And, just like whiskey, they pick up a more robust, intense flavor from the cask. Extra Añejos are older, and even pricier. In other words, not for shots.

CELEBRATE CINCO DE MAYO! Two drinks to keep your fiesta popping | By Noah Rothbaum

Cinco de Mayo isn't Spanish for chugging tequila until you puke. The holiday is actually a celebration of Mexico's victory over the French in 1862. To properly commemorate our neighbor's triumph, we asked globe-trotting mixologist Naren Young to create a couple of kick-ass drinks. Lucky for you, both are super refreshing—and they go down a helluva lot easier than shots.

2 oz blanco tequila
½ oz St. Germain elder-flower liqueur
½ oz fresh lime juice
3 oz white cranberry juice
4 fresh basil leaves
Soda water

To make: **[1]** Shake everything (except the soda water) very hard. **[2]** Strain over ice into a tall glass. **[3]** Add a splash of soda water plus optional cucumber garnish.



WHITE LIGHTNING

2 oz reposado tequila
½ oz fresh lime juice
½ oz agave nectar
6 fresh raspberries
Ginger beer

To make: **[1]** Shake tequila, lime juice, agave nectar, and a couple of berries very hard with ice. **[2]** Strain over fresh ice into a highball glass. **[3]** Top with ginger beer and, if you're feeling fancy, garnish with fresh berries.



JALISCO BERRY MULE

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