



Wisconsin Historical Society
P R E S S

LIFE IN A NORTHERN TOWN RECIPE

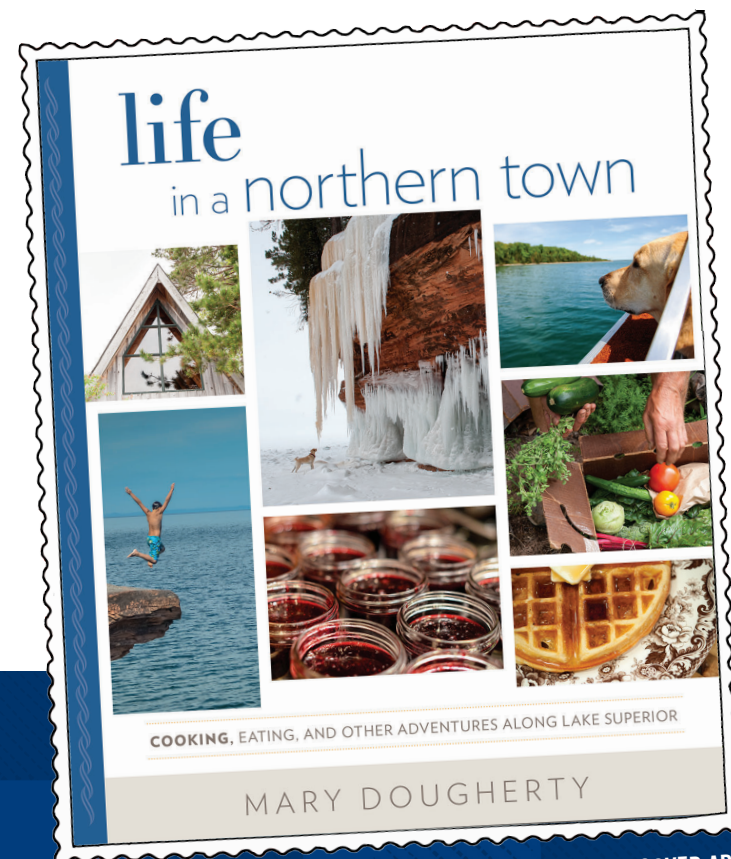
Sugarbush Margarita

INGREDIENTS:

2 tbsp. maple sugar	3 oz. freshly squeezed blood orange juice (you can substitute regular orange juice, but this truly is its most delicious made with blood orange juice!)
2 tbsp. Tajin Clásico Seasoning	3 oz. freshly squeezed lime juice
4 oz. reposado tequila (I used Espolon 100 percent agave tequila)	2 oz. maple syrup
	Ice

DIRECTIONS:

- 1 Mix the maple sugar and Tajin together and place in a shallow bowl.
- 2 Dip the rims of 2 rocks glasses in lime juice and then dip into the maple sugar/Tajin mixture.
- 3 Fill the glasses with ice and set aside.
- 4 Place the tequila, blood orange juice, lime juice, and maple syrup in a cocktail shaker filled with ice.
- 5 Shake vigorously for about 15 seconds and then divide between the glasses and serve.



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