

5 Haute Cocktail Recipes to Celebrate National Margarita Day

BY [KELLIE SPEED](#)

| [HAUTE 5, NEWS](#)

| FEBRUARY 22, 2016



If you can't be out at your favorite restaurant today to celebrate National Margarita Day, you can serve up some of their famous cocktails at home. Here's a look at five haute restaurants in Boston that have shared a specialty margarita recipe with us.

1 Precinct Kitchen + Bar



If you can't make it to the former home of the Boston Police Headquarters, Precinct recommends you try a Citrus Agave & Sage Margarita at home. It's simple to prepare - combine 2 oz Avion Tequila, .5 oz lime, and .5 oz agave nectar with a sage leaf. Shake, and strain. Top off with a sage leaf garnish.

<http://www.precinctkitchenandbar.com/>

154 Berkeley Street Boston, MA 0216

2 Besito



With more than 150 tequilas available, Besito creates all natural specialty cocktails using fresh fruits and agave. Here's a recipe for their famous Besito "The Pepino" Margarita {Jalapeno & Cucumber}. In the bottom of a 12oz. Margarita glass, combine finely diced cucumber (1 tsp), finely diced jalapeno (1/2 demitasse), orange slice (peel & all), and agave nectar (1/2 oz.) along with a squeeze of half a lime. Muddle all the ingredients and top with fresh ice. Add in the Avión blanco tequila (1 1/2 oz.), a splash of Liquor 43 (1/2 oz.), along with a tiny splash of only the finest sour mix (it must be a good one!) and shake vigorously for 8-10 seconds. Pour over fresh ice, garnish with a fresh lime wheel and serve.

<http://www.besitomexican.com/>

199 Boylston Street Chestnut Hill, MA
02467

3 Temazcal Tequila Cantina



According to Temazcal Tequila Cantina's General Manager Paul Braun: "The perfect margarita starts with 100% Blue Agave Tequila (not a blend or "mixto"), and is mixed with fresh juices and purées and agave nectar. A margarita should always be shaken well before being served." To spice things up, try Temazcal's En Fuego Margarita, which is made with 1.5 ounces of jalapeno infused El Jimador tequila, one ounce of 03 Premium Orange liqueur, one ounce of fresh lime juice, one ounce of blood orange puree and 0.5 ounces of agave nectar. Serve it in a martini glass and garnish the cocktail with a lime wheel and jalapeno float.

<http://www.temazcaltantina.com>

250 Northern Avenue Boston, MA
02210

4 Papagayo



Celebrate the end of a long work day with a Blackberry Basil Margarita from Papagayo. Simply combine 1 oz blackberry puree with two basil leaves, 1.5 oz Altos Blanco Tequila, .5 oz Blackberry Brandy, 1 oz fresh lime juice and 1.5 oz agave nectar. Muddle the basil leaves with the blackberry puree, lime juice and agave nectar. Add ice. Pour Altos Blanco Tequila and Blackberry Brandy over the ice and shake. Strain over fresh ice and serve.

[http://www.papagayorestaurants.c](http://www.papagayorestaurants.com)

[om](http://www.papagayorestaurants.com)

283 Summer Street Boston, MA

02210

5 Cook Newton



For a slightly spicy, yet deliciously fruity concoction, try Cook's Chipotle Ruby Red Margarita made with 1.5 ounce Silver Tequila, two ounces of fresh ruby red grapefruit juice, .5 ounce lime juice, .5 ounce lemon juice, .5 ounce agave and one pinch of chipotle powder. Shake well and top off with grapefruit garnish and chipotle lime salt rim.

<http://www.cooknewton.com>

825 Washington Street Newton, MA

02460

CONNECT WITH HAUTE LIVING NATIONAL



WANT HAUTE LIVING NEWSLETTER DELIVERED TO YOUR INBOX?

[SIGN UP](#)