

LIBATION STATION

KIWI PURÉE MARGARITA

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR + RESTAURANT
PHOTO BY THEODORA TEODOSIADIS

Look no further if you are looking for a fun way to herald in the spring. This refreshing concoction will get you ready for sunshine and outdoor get-togethers, even if the rain is still hanging around!

INGREDIENTS:

- 1.5 ounces Blanco Tequila (I prefer Casa Noble)
- 1 ounce Kiwi Purée
- 1 ounce lime juice
- .5 ounces Cointreau

METHOD:

1. In a shaker, combine all ingredients and shake well.
2. Strain into a rocks glass with a salt rim, float an extra 1 ounce of Kiwi Purée on top of the drink and garnish with a Kiwi Wheel.

KIWI PURÉE RECIPE:

1. Cut 6 kiwis in half and scoop into a blender.
2. Add 1/2 cup granulated sugar and a couple of ice cubes and blend until the mixture is very fluid.

Cheers!

