

## Luscious and Libatious



### Nature's Agave

San Diego-based Nature's Agave offers agave nectars that are premium, certified organic, and made from 100-percent Weber Blue Agave—absolutely the highest quality agave nectar available on the market. It's so delicious, and 30- to 40-percent sweeter than sugar, so you use less, saving calories while reducing sugar intake. Celebrity chefs and mixologists also love the Nature's Agave brand for its superior taste and flavor profiles—great for signature cocktails, appetizers, main courses, and desserts. Try any of the three varieties available—Clear, Amber, or Raw. Available at Whole Foods and Henry's, as well as local favorites like Seaside Market in Cardiff.

### JFAT Bloody Mary

from David Wilhelm of **Jimmy's Famous American**

Rim a highball glass with **celery salt** or **bacon salt** and fill with ice. Add 2 ounces **vodka** and 4 ounces **Bloody Mary mix**. Stir to combine. Garnish with **celery heart stalk**, a **blue cheese-stuffed olive**, a cube of **Monterey Jack cheese** wrapped with **pepperoni**, and a **lime wedge**. Serve with a **beer** chaser.



### Domaine de Montine Vinsobres 2006

from Lion's Wine Cellar

Composed of 80-percent Granache and 20-percent Syrah, this French oak-aged red is amazingly full-bodied and elegant. But don't let the grape fool you; with mellow tannins and well-balanced acidity, it manages to be both an ideal stand alone wine and an ideal complement to rich, marinated meats, characted cheeses, and complex braises. A recommended 30-minute decanting allows for the full bouquet and palate to unwind before enjoying.



### The En Fuego Margarita

from John Wingate of **En Fuego Cantina & Grill**

In a shaker with ice, combine 1-1/2 ounces limited-edition **En Fuego Reposado Tequila\***, 1 ounce **Cointreau**, 4 ounces **sweet-and-sour**, and a splash of **cranberry juice**. Strain into a frosted margarita glass rimmed with salt.

\*This new tequila was hand-picked by Owner John Wingate from the Herradura Tequila Distillery in Tequila, Mexico.