

Entertaining Ideas

“Infuse” Your Home Entertaining With A Fresh Idea

(NAPSA)—Are you ready to graduate to the next level of creative home entertaining? Catch on to the newest trend in summer drinks: the tequila infusion.

Creating infusion drinks allows you to turn any premium tequila into something extraordinary by combining the spirit with everything from fresh lemons and limes to fresh melon slices and berries.

The infusion process is fairly straightforward and uncomplicated. This simple practice involves marinating fresh fruit in a large airtight jar with a premium tequila, such as Sauza’s Tres Generaciones.

Once the container has been filled with the succulent, colorful fruit of your choice, place it in a cool, dry place in your kitchen. Immediately, the jar will take on the colorful appearance of the fruit—and provide your kitchen with a beautiful mosaic. Two to three days later, the fruit will infuse the tequila with flavor, color and aroma. At this point, the infused tequila can be used in your favorite tequila recipe, served straight-up or over ice with the fruit.

Here are a few tequila infusion recipes from the folks at Sauza, makers of premium and ultra-premium tequila products.

Pure Infusion

2-3 limes
2-3 oranges
3 oz. simple syrup*
1 liter of Sauza’s Tres Generaciones
(*equal parts sugar and water)

Slice lime and oranges into rings and layer in a clear jar. Add Sauza’s Tres Generaciones and simple syrup. Test



after 2-3 days. Serve infused tequila with fruit straight-up or over ice.

Sauza Summer Shades

1 pineapple
1 cantaloupe
1 carton of strawberries
2-3 peaches
1 liter of Sauza’s Tres Generaciones
1 liter of Midori
10 oz. of Blue Curacao
Sweet ‘n’ sour

Core, peel & slice pineapple into rings. Clean and cube cantaloupe. Wash and remove leaves from strawberries. Wash, cut and pit peaches. Fill jar with equal portions of pineapple, cantaloupe, strawberries and peaches. Add Sauza’s Tres Generaciones, Midori and Blue Curacao. Taste test after several days. Mix the tequila infusion with an equivalent amount of sweet ‘n’ sour and shake in an iced shaker set. This specialty margarita may be served either straight-up or over ice.

For additional tequila infusion recipes visit www.sauza.com.