



**Tequila Don Julio Farm to Shaker Dinner
Fresh Sips and Refreshing Flavors for 2016**

Fennel 75

Created by Matt Grippo

Ingredients:

3/4 oz Tequila Don Julio Blanco
3/4 oz Fennel Liqueur
1/4 oz Fresh Lime Juice
1/4 oz Raw Honey Syrup
1 Dash of Orange Bitters
Top with Sparkling Wine
Fennel Frond for Garnish

Preparation:

1. Combine Tequila Don Julio Blanco, fennel liqueur, fresh lime juice, raw honey syrup and orange bitters in a cocktail shaker with ice. Shake well.
2. Finely strain contents into a flute over ice.
3. Top with sparkling wine. Garnish with fennel frond.

Ideal Serve:

Flute

***Inspiration from Matt:** This is a fresh, new take on the French 75, with a more herbal background. The sparkling wine creates a dry aperitif style cocktail when paired with the Tequila Don Julio Blanco."*

Puerto Vallarta

Created by Matt Grippo

Ingredients:

1 1/2 oz Tequila Don Julio Blanco
1/2 oz Verjus
1/2 oz Tonic Syrup
1/4 oz Fresh Lime Juice
Soda to Top
Lemon Grass and Mandarin Peel for Garnish

Preparation:

1. Combine Tequila Don Julio Blanco, verjus, tonic syrup and fresh lime juice in a wine goblet.
2. Top with soda. Garnish with lemon grass and mandarin peel.

Ideal Serve:

Wine Goblet

Inspiration from Matt: “This is a tribute to the Spanish style Gin & Tonic, but bringing it home to Tequila Don Julio’s roots in Mexico. Tequila Don Julio Blanco was the perfect base to create a refreshing alternative to the classic.”

Celery Daisy

Created by Matt Grippo

Ingredients:

1 1/4 oz Tequila Don Julio Blanco
1/4 oz Elderflower Liqueur
1 tsp Fino Sherry
1/4 oz Fresh Lime Juice
1/4 oz Fresh Pressed Celery Juice
1 tsp Raw Honey Syrup
1 Pinch of Salt
1 Dash of Celery and Orange Bitters
Lime Wheel and Celery Leaf for Garnish

Preparation:

1. Combine Tequila Don Julio Blanco, elderflower liqueur, fino sherry, fresh lime juice, fresh pressed celery juice, raw honey syrup, pinch of salt and celery and orange bitters into a cocktail shaker with ice. Shake well.
2. Finely strain contents into a rocks glass over one large ice cube. Garnish with lime wheel and celery leaf.

Ideal Serve:

Rocks Glass

Inspiration from Matt: *Tequila Don Julio Blanco has really unique vegetal notes that I wanted to play up with this cocktail. The celery juice adds a raw element with a savory edge."*

Blood Meridian

Created by Matt Grippo

Ingredients:

1 oz Tequila Don Julio Reposado
1/2 oz Dry Vermouth
1/4 oz Amaro CioCiaro
1 tsp Blood Orange Shrub*
Blood Orange swath for Garnish

****Blood Orange Shrub******Ingredients:***

*1 part Fresh Squeezed Blood Orange Juice
1 part Raw Honey Syrup
1 part Champagne Vinegar*

Preparation:

- 1. To create raw honey syrup, boil 1 part water and 1 part raw honey, mix until all honey is dissolved and chill.*
- 2. Combine fresh squeezed blood orange juice, raw honey syrup and champagne vinegar. Store in fridge.*

Preparation:

1. Combine Tequila Don Julio Reposado, Dry Vermouth, Amara CioCiaro and blood orange shrub in a stirring vessel with ice. Stir.
2. Strain contents into a coupe glass. Garnish with blood orange swath.

Ideal Serve:

Coupe Glass

Inspiration from Matt: *"This drink is dedicated to my favorite Cormac McCarthy novel, which is set in Mexico. I paired Tequila Don Julio Reposado with blood oranges – a fruit that's at the peak of its season."*

**Butternut Squash Shots with Blood Orange Tequila Don Julio Blanco
Reduction**

Created by Chef Anthony Yang

Ingredients:

3 Butternut Squash
1 tbsp Extra Virgin Olive Oil
Salt to taste
3 Blood Oranges
1 tsp Tequila Don Julio Blanco

Preparation:

1. Peel and small dice three butternut squash. Set aside 2/3 of the diced butternut squash. Use a vegetable juicer to juice the remaining butternut squash, yielding approximately one quart of juice.
2. In a large pot, sauté the diced butternut squash in extra virgin olive oil over medium/low heat making sure not to color the squash. Add butternut squash juice and cook until butternut squash is tender.
3. After the butternut squash is tender, transfer all contents to a blender and blend on high speed until smooth. Season with salt and set aside.
4. Juice blood oranges and reduce over low heat in a stainless steel saucepan until juice becomes dark red syrup. Add Tequila Don Julio Blanco. Be careful not to burn.
5. Place soup in shot glasses. Carefully drizzle blood orange/tequila reduction on top and serve hot.

Servings:

30 shot glasses

***Inspiration from Chef Anthony:** "I love serving hot soup when it starts to get chilly out, and for this soup, the Tequila Don Julio Blanco in the Blood Orange balanced the intensity of the soup."*

**Tequila Don Julio Reposado Roasted Beet Salad, Queso Fresco, Asian
Pear, Sunflower Pesto**

Created by Chef Anthony Yang

Ingredients:

5 Red Beets
1 tbsp Tequila Don Julio Reposado
Salt to taste
1 bunch Parsley
1 bunch Cilantro

1 bunch Scallions
500 g Toasted Sunflower Seeds
1 Asian Pear
1 package Queso Fresco
1 tsbp Extra Virgin Olive Oil
1 Lemon, for juicing

Preparation:

1. Wash beets to make sure there is no excess dirt. In a large mixing bowl, toss beets in extra virgin olive oil, Tequila Don Julio Reposado and salt, making sure everything is evenly distributed. Wrap beets in aluminum foil and bake on a baking pan in the oven at 350° for 1 hour or until tender.
2. After beets have been roasted, remove them from the foil and peel the skin with paper towels. Once the skin is removed, the beets can be cut into half and then cut into whatever shape you prefer. Set aside.
3. Pick all the parsley and cilantro off the stem and rinse in warm water until dirt is removed.
4. Bring a big pot of salted water to a boil. Blanch the parsley, cilantro, and scallions until tender, approximately 5 minutes.
5. While the herbs are blanching, set up an ice bath in a bowl and once the herbs are tender, place in ice bath for 5 minutes.
6. Take herbs out of the ice bath and completely dry with a towel. Place in a blender with toasted sunflower seeds. Blend until pesto-like consistency has been formed. Season with salt as desired.
7. Peel skin off of the pear and cut into wedges or dice.
8. Crumble queso fresco.
9. On a plate, use the back of a spoon to spread a generous amount of the sunflower seed pesto on the plate. Place beets, pears, and queso crumble all around and season with salt, extra virgin olive oil, and a splash of fresh lemon juice.

Servings:

10 people

Inspiration from Chef Anthony: “There are so many ways to incorporate Tequila Don Julio into your favorite dishes. Here I wanted to show how Tequila Don Julio Reposado could be used in a subtle way to complete the salad, creating a very light and refreshing way to start off dinner. And we’re so lucky here in San Francisco to have such amazing produce year round.”

Tomatillo Braised Heritage Pork Shoulder Tacos with Charred Jalapeño
Tequila Don Julio Reposado Relish
Created by Chef Anthony Yang

Ingredients:

2 lb Heritage Pork Shoulder (Bone In)
1 tsp Salt
1 tsp Black Pepper
1 tsp Cumin
1 tsp Coriander
½ tsp Chili Flake
1 lb Tomatillos
1 Garlic Bulb
1 Yellow Onion
500 ml Chicken Stock
5 Jalapenos
1 Green Bell Pepper
1 Lime, juiced
2 tablespoons Tequila Don Julio Reposado

Preparation:

1. Cut pork shoulder into 4 inch by 6 inch blocks. Combine all spices in a small mixing bowl. Season pork liberally with seasoning mix. Set aside.
2. Preheat oven to 400°. Toss tomatillos, cut onion and peeled garlic in a bowl with salt and olive oil. Place on baking sheet and cook in oven until tomatillos are slightly charred and tender. Then blend until smooth.
3. Toss jalapenos and bell pepper in olive oil and salt and cook in the oven on baking pan until the skin from the peppers has blistered. Approximately 20 minutes.
4. Place peppers in a bowl while still hot and cover with plastic wrap. Once the peppers are cool, peel the skin away and deseed peppers.
5. In a hot pan with oil, sear each piece of pork until golden brown and place in a baking pan. Pour the tomatillo puree and chicken stock over the pork, cover with tin foil and bake at 300° for 2 hours.
6. Rough chop all peppers and season with fresh lime juice and Tequila Don Julio Reposado.
7. Once pork has been cooked, use a fork to separate the meat in its own juice.
8. Serve pork hot with the jalapeño relish on the side

Servings:

10 people

Inspiration from Chef Anthony: “The Braised Heritage Pork steals the show in this recipe! The Tequila Don Julio Reposado as part of the preparation of the pork was a big and bold way to create the centerpiece of these tacos.”

**Persimmon Walnut Cake, Tequila Don Julio Añejo Crème Fraîche,
Pomegranate Reduction**

Created by Chef Anthony Yang

Ingredients:

1 1/2 cups All Purpose Flour
1/2 cup Sugar
1 tsp Baking powder
1 tsp Salt
1/2 cup Chopped Walnuts
2 cups Persimmon Purée
4 Eggs
1/2 cup Butter, Melted
3/4 cup Milk
1 tsp Vanilla Extract
1 (500 ml) Bottle Pomegranate Juice
3 oz Crème Fraîche
1 tsp Tequila Don Julio Añejo

Preparation:

1. In a large bowl or mixer add all dry ingredients.
2. In separate bowl, mix all wet ingredients.
3. Slowly add all wet ingredients into dry ingredients using a whisk or electric mixer.
4. Place batter into a buttered nonstick cake pan and bake at 350° for 30 minutes.
5. Place pomegranate juice in a large pan and reduce over low heat until it becomes a syrup consistency, being careful not to burn the juice.
6. Whip crème fraîche until soft peaks form and add Tequila Don Julio Añejo.
7. Once cake is ready, cut into wedges and serve with pomegranate reduction and whipped crème fraîche.

Servings:

10 people

Inspiration from Chef Anthony: “When I make desserts, I’m always striving to balance the sweetness. The Tequila Don Julio Añejo neutralized the natural sweetness of the persimmon fruit.”