

Quarantine Cocktail: Paloma Tequila Cocktail



This week we are featuring the Paloma because it's Manuel's favorite cocktail! Paloma means dove in Spanish. Remember the song "Hola Paloma Blanca, I'm just a bird in the sky..."? Legend has it that it's named after La Paloma, this popular folk song composed in the early 1860s and was created by the legendary Don Javier Delgado Corona, owner and bartender of La Capilla, in Tequila, Mexico.

Ingredients

- 2 ounces tequila (blanco or reposado)
- ½ ounce lime juice (fresh)
- 4 ounces grapefruit soda (or enough to fill the glass)
- Optional: salt (for rim)
- Garnish: thin slice of round lime on glass

Directions

1. If desired, rim a collins glass with salt.
2. Fill the glass with ice and add the tequila and lime juice.
3. Top it off with grapefruit soda, garnish and enjoy!

Notes

- If you cannot find Jarritos, look for Squirt, Fresca, Hansen's, Izzie, and Q Drinks grapefruit sodas that are easy to find. No grapefruit soda? Pour 2 ounces of grapefruit juice and fill the glass with club soda.
- Choose a great blanco tequila. If you're in the mood to splurge, reposados are nice as well. Fight the temptation to play the cheapskate simply because this is a tall drink. The same quality rules you apply to the margarita should carry over to the paloma.