



HOW TO STRETCH A CHICKEN

BONUS

MARGARITAS WITH VAVOOM

THE DIFFERENCE BETWEEN A DRINK...
AND A PROPER MARGARITA

The background is a vibrant red color. It is decorated with stylized, flat illustrations of orange slices and chili peppers. The orange slices are shown in various orientations, some as wedges and some as larger sections. The chili peppers are also stylized, with a small green stem and a red body. Scattered throughout the red background are small, solid-colored circles in shades of white, light pink, and dark red. The overall aesthetic is clean, modern, and thematic to the subject of margaritas.

LET'S JUST START HERE

It is esy to get a bad margarita!
Flat. Sugary. Artificial.
And once you know how to make a proper one,
you won't tolerate that again.

(I will genuinely leave a restaurant over this.)

I've even taught margarita classes in Thailand
—because I couldn't get one I liked.

So here are my secret recipes.
Simple. Exact. And very, very good.

THE FORMULA!

1:1:1

1 part tequila
1 part fresh lime juice
1 part sweet (triple sec, Cointreau, or simple syrup)
That's your base.

Use a shot glass for one drink
Use a bigger glass if you're making a proper pour

Start here—then adjust to your taste.

If the 1:1:1 feels too sharp, it usually means the lime is overpowering—just pull it back slightly or add a touch more sweet until it softens.



THE NON-NEGOTIABLES

If you skip this section, don't blame the drink.

Fresh lime only

No plastic bottles. Ever.
No margarita mix

Just don't.
Use good tequila

It doesn't need to be expensive—just clean and smooth.



THE DIFFERENCE MAKER

Use an ice shaker.

Without it:
the drink tastes flat

it doesn't integrate properly

Shake it hard.
Be Tom Cruise!
You want it cold, slightly aerated, and alive.

THE CLASSIC MARGARITA

This is the one.

No variations. No distractions. Just a proper margarita.

Ingredients

- 1 oz tequila (good quality)
- 1 oz fresh lime juice (about 1 lime)
- 1 oz triple sec or Cointreau (or simple syrup if you prefer)
- Ice

Optional: salt for rim

Equipment

- Cocktail shaker (or anything you can seal and shake hard)
- Jigger or shot glass
- Strainer (or just pour carefully)

Step-by-Step

1. Prep your glass (optional)
Run a lime wedge around the rim
Dip in salt
Set aside
2. Fill your shaker with ice
Don't be shy—fill it well.
Cold matters.
3. Add your ingredients
Into the shaker:
 - 1 oz tequila
 - 1 oz fresh lime juice
 - 1 oz triple sec / Cointreau / or simple syrup

THE CLASSIC MARGARITA

4. Shake properly

Seal the shaker and shake hard for 15–20 seconds.

You're not being gentle here.

You want it:

ice cold

slightly aerated

fully integrated

5. Pour

Strain into your glass over fresh ice

or

Serve straight up (no ice) if you prefer it cleaner

Final Check

Taste it.

It should be:

bright (lime)

smooth (tequila)

balanced (sweetness—not sugary)

If it tastes flat → you didn't shake enough

If it tastes sharp → add a touch more sweet

If it tastes sweet → add a squeeze more lime

The Only Thing That Matters

A margarita is balance.

Once you get that right—
you can make it anywhere, anytime, perfectly.



THE BLUE

This one delights people.
Make your classic margarita
Add a few drops of blue curaçao
That's it.

You get a perfect ocean color without overpowering the flavor.
(If you add too much... you'll know.)

The background is a vibrant red color, decorated with stylized, hand-drawn illustrations of lime slices and chili peppers. The lime slices are shown in various orientations, some as wedges and some as halves, with visible seeds and pulp. The chili peppers are depicted in shades of red and yellow, with green stems and leaves. Small, solid-colored circles in shades of red, orange, and yellow are scattered throughout the background, adding to the festive and tropical feel of the design.

MARGARITA DE CAÑA

I love this margarita when I can get fresh cane juice
—it's cleaner, brighter, and just tastes right.

Being good for you too, it makes an excellent,
nutrient-packed alternative!
Well, as far as margaritas go anyway :)

RECIPE

1 oz tequila (good quality)
1 oz fresh lime juice
1 oz fresh sugar cane juice
Ice
Optional: salt for rim

SPICY MARGARITA

Same as the classic recipe—the only difference is the heat.

Pop a fresh chili into a glass of tequila and let it sit overnight, then use that as your base.

If you don't want to commit a whole batch of tequila, make a simple chili syrup instead:

Gently heat equal parts sugar and water until dissolved, add sliced chili, let it steep for 10-20 minutes, then strain and cool.

Use that as your sweet in the same 1:1:1 ratio.

THE TOM YUM MARGARITA

This is the one people remember.

Base: your classic margarita but...

Use your chili tequila

Add a dash of coconut milk

Top with toasted shaved coconut!

It lands somewhere between:

spicy margarita

light piña colada

something unexpected

Keep it light—don't overdo the coconut.

SUGAR-FREE

My secrett?

Use allulose.

Why:

No blood sugar spike

Clean taste

No weird aftertaste

How:

Use it to make a simple syrup
Or dissolve directly into the drink

Same ratio.

Still excellent.



SIMPLE SYRUP - CLASSIC

Ingredients

1 cup sugar

1 cup water

Method

Add sugar and water to a pan

Heat gently, stirring until fully dissolved

Do not boil hard—just enough to dissolve

Let cool

Store in the fridge.

SIMPLE SYRUP - ALLULOSE

Ingredients

1¼ cups allulose

1 cup water

(Allulose is less sweet than sugar, so you use a bit more.)

Method

Add sugar and water to a pan

Heat gently, stirring until fully dissolved

Do not boil hard—just enough to dissolve

Let cool

Store in the fridge.

(Allulose dissolves easily, so you can even skip heating if you shake it well—but warming helps it integrate faster.)



THE LAST WORD

This isn't about a recipe.

It's about knowing what a margarita is supposed to taste like.

Once you do, you can't un-know it.

And yes—people will start calling you asking how to make it.

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(A simple system for turning one chicken
into multiple proper meals)

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