

# GREAT GRILLING

## A Sizzling Way To Celebrate Cinco De Mayo

(NAPSA)—Cinco de Mayo not only marks a heralded Mexican holiday, but also provides an opportune time to bring out the grill and turn your backyard BBQ into fiesta.

While tequila, Mexico's most renowned export, is most commonly used in margaritas, it also makes an excellent marinade ingredient for grilling:

### Golden Margarita Glaze

**Brush on a little fiesta flavor every time you grill with this luscious, zesty margarita glaze. Great on fish and shellfish, chicken, pork or vegetables.**

**Makes about ½ cup or 4 servings.**

- ¼ cup unsalted butter, melted**
- ¼ cup Jose Cuervo Golden Margarita**
- 1 Tbsp. packed brown sugar**
- 1 tsp. taco seasoning or ground cumin**
- 1 Tbsp. fresh lime juice**
- ¼ teaspoon salt or to taste**

**Blend all ingredients together in a bowl. Set aside. Brush your food with glaze during the last 1 to 2 minutes of grilling. Drizzle any unused**



**Celebrate the best of Mexican culture by grilling with a distinctive Mexican spirit.**

**glaze over your food just before serving.**

It's always important to satisfy your guests' hunger and thirst, but tending to the grill and tending to the bar can be difficult to do simultaneously. Here's a timesaving tip: Look for ready-to-serve margaritas whenever you buy spirits. Delicious and convenient, ready-to-serve margaritas allow you to entertain with quality and style—just twist the cap, pour and enjoy.

One option, Authentic Cuervo Margaritas Minis, comes in easy-to-carry four packs of single-serve bottles. ACM Minis are perfect for tailgating parties, trips to the beach or sitting at the pool. Portable and convenient, ACM Minis allow you to bring the fun of margaritas anywhere!