

# Sunny Ideas

(NAPSA)—Looking to spice up summer? Gather your friends and family to enjoy cool, refreshing cocktails with premium Mexican tequila and favorite summer foods—BBQ-style.



As ultra-premium tequila is often served as a complement to any meal, the folks at Sauza Tequila suggest kicking off the season by creating zesty barbecue ribs—which can be enjoyed with a Sauza Citrus.

## Tangy BBQ Rubbed Ribs

- 2 tablespoons salt**
- 2½ tablespoons sugar**
- 1½ tablespoons brown sugar**
- 2 tablespoons ground cumin**
- 2 tablespoons chili powder**
- 1½ tablespoons black pepper**
- 1½ tablespoons cayenne pepper**
- 4 tablespoons paprika**
- 2 splashes of fresh squeezed orange juice**
- 1 teaspoon of freshly squeezed lime juice**

Combine all the ingredients in a bowl. Massage mix into the meat thoroughly the night before grilling. Wrap meat in plastic and refrigerate until grilling time. After meat has been fully cooked, garnish each piece with a slice of juicy mango.

## Sauza Citrus

- 1 part Sauza Tres Generaciones Plata**
- 3 parts grapefruit soda**
- Squeeze of fresh orange**

Serve on the rocks in rocks glass. Garnish with orange wedge.

For more cocktail ideas, log on to [www.sauzatequila.com](http://www.sauzatequila.com).