



WILLIAMS-SONOMA

margarita

Cooking

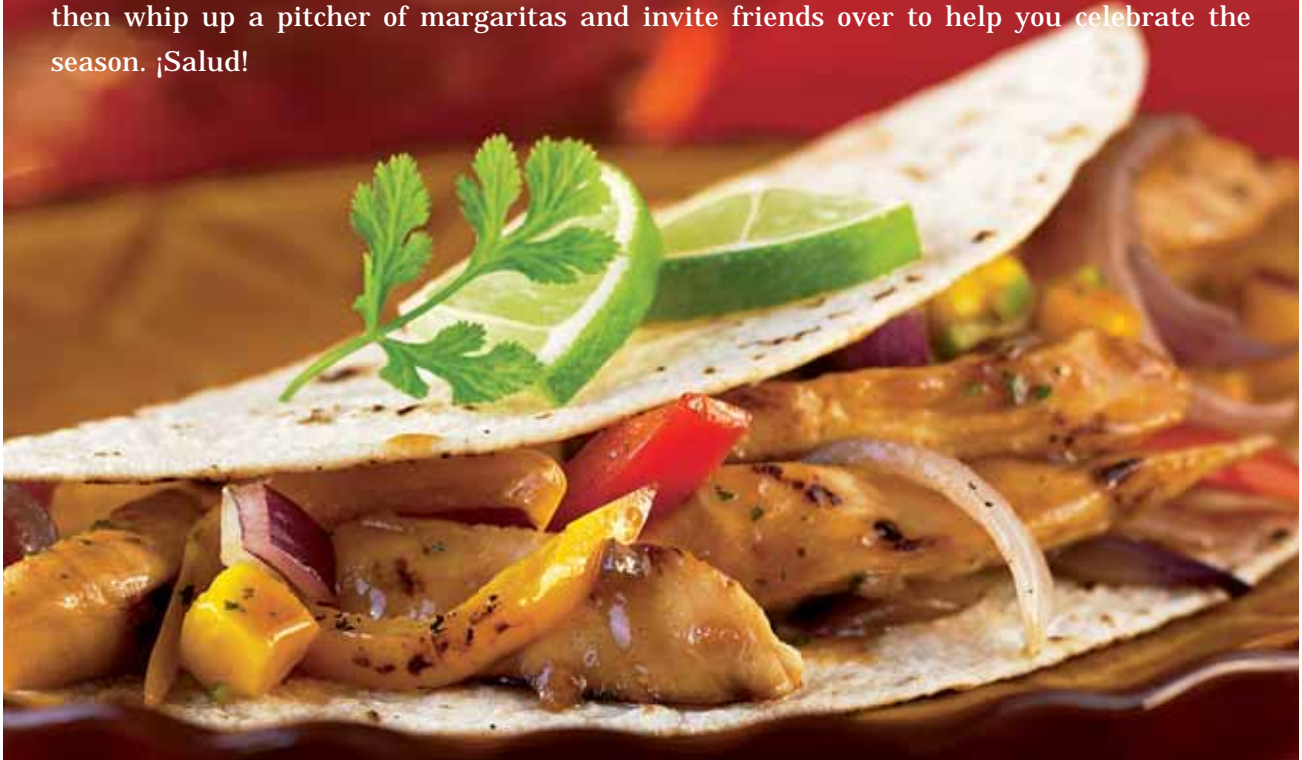
savory and sweet recipes using
williams-sonoma margarita mixes

We've always known that our margarita mixes produce

terrific-tasting cocktails, and now we've discovered a host of other uses as well. These versatile mixes are the secret ingredient in savory and sweet recipes, enlivening them with fresh new layers of flavor. Inspired by dishes created in our retail stores, we offer this collection of spirited recipes that are perfect for summertime entertaining. You'll find everything from zesty chicken fajitas and pineapple shrimp kabobs to rich cheesecake and refreshing sorbets.

Prepared using authentic recipes and artisanal care, each all-natural mix blends the finest ingredients. Freshly squeezed juices of tangy Florida Meyer lemons and Mexican Key limes add complex citrus notes, while sweet Alphonso mangoes and juicy Hawaiian pineapples lend a taste of the tropics. No wonder these mixes are as impressive in the kitchen as they are behind the bar!

Our easy-to-prepare recipes are as fun and festive as summer itself. Choose your favorites, then whip up a pitcher of margaritas and invite friends over to help you celebrate the season. ¡Salud!



1 cup (250ml) Alphonso Mango Margarita Mix*

3 garlic cloves, minced

1/2 jalapeño chili with seeds, minced

1/4 tsp. ground cumin

**1 1/2 lb. (750g) boneless, skinless chicken breasts,
cut into 3/4-inch (2cm) strips**

3 Tbs. canola oil

2 red onions, cut into 1/4-inch (6mm) slices

**3 large red, green or yellow bell peppers, seeded
and cut into 1/4-inch (6mm) slices**

Salt, to taste

Warmed flour tortillas for serving

**Guacamole for serving (for recipe, go to
williams-sonoma.com/recipe)**

**Mango margarita salsa for serving (see recipe
in booklet)**

mango margarita chicken fajitas

In a bowl, whisk together the margarita mix, garlic, chili and cumin. Add the chicken and stir to coat evenly. Cover with plastic wrap and refrigerate for at least 4 hours or up to overnight. Drain the chicken in a colander and set aside.

In a large sauté pan over medium-high heat, warm 1 1/2 Tbs. of the oil until almost smoking. Add the onions and bell peppers, season with salt and cook, stirring occasionally, until the onions are soft and the peppers are just tender, 5 to 7 minutes. Transfer to a plate.

Warm the remaining 1 1/2 Tbs. oil in the pan until almost smoking. Add the chicken and cook until browned and cooked through, 5 to 7 minutes. Return the onions and peppers to the pan and cook, stirring constantly, until heated through and well combined, about 2 minutes. Taste and season with salt. Transfer to a serving dish and serve immediately with tortillas, guacamole and mango margarita salsa. Let diners assemble their own fajitas. Serves 6.

To help you with preparing these recipes, we've included a list of the essential equipment you'll need.

equipment

Liquid measuring cup ■ Measuring spoons ■ Melamine mixing bowls ■ Wire whisk ■ Colander ■ All-Clad 6-quart (6-l) sauté pan ■ Wooden spoon

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kabobs with a hawaiian flair

Marinated in our pineapple margarita mix, these shrimp and pineapple kabobs assume a decidedly Hawaiian flair. For a simple appetizer, remove the shrimp and pineapple chunks from the skewers and arrange on a platter, accompanied by lime wedges. For a light dinner, pair the kabobs with jasmine rice or serve them atop a crisp green salad.



1 cup (250ml) Hawaiian Pineapple Margarita Mix*

2 garlic cloves, minced

1 lb. (500g) large shrimp, peeled and deveined

1 pineapple, 2 to 3 lb. (1 to 1.5kg), peeled and cut into 3/4-inch (2cm) chunks, or
1 can (20 oz./625g) pineapple chunks, drained

1/4 lb. (125g) thinly sliced prosciutto, cut into 1-by-4-inch (2.5-by-10cm) strips

1/2 cup (125ml) canola oil

Salt, to taste

10 wooden skewers soaked in water for 20 to 30 minutes

pineapple margarita shrimp kabobs

In a small bowl, whisk together the margarita mix and garlic. Put the shrimp and pineapple chunks in separate bowls. Divide the marinade between the bowls and stir to coat the shrimp and pineapple evenly. Cover with plastic wrap and refrigerate for 1 to 2 hours.

Drain the shrimp in a colander and place on a flat surface. Wrap a prosciutto strip tightly around the center of each shrimp.

Drain the pineapple in a colander. Thread the prosciutto-wrapped shrimp and pineapple onto the skewers, alternating the pieces and dividing them equally.

Preheat a grill pan over medium-high heat. Brush the shrimp and pineapple lightly with the oil and season with salt. Arrange 5 of the skewers on the pan and cook until the shrimp are pink underneath, about 2 minutes. Using tongs, turn the skewers over and cook until the shrimp are just cooked through, about 2 minutes more.

Transfer the skewers to a warmed platter and cover loosely with aluminum foil. Repeat with the remaining skewers. Serve warm or at room temperature. Serves 5.

equipment

Liquid measuring cup ■ Melamine mixing bowls ■ Wire whisk ■ Colander ■ Wooden skewers ■ Grill pan ■ Pastry brush ■ Tongs

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4 ripe mangoes, about 2½ lb./1.25kg total, peeled and cut into ¼-inch (6mm) dice

½ small red onion, minced

3 Tbs. chopped fresh cilantro

½ serrano chili, finely chopped

½ tsp. salt

⅓ cup (80ml) Alphonso Mango Margarita Mix*

mango margarita salsa

In a bowl, stir together the mangoes, onion, cilantro and chili. Add the salt and margarita mix and stir to combine. Cover with plastic wrap and let stand at room temperature for 30 minutes to allow the flavors to blend. Makes about 2½ cups (625g).

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12 fresh mint leaves, torn in half

2 fl. oz. (60ml) Meyer Lemon & Key Lime Margarita Mix*

1½ fl. oz. (40ml) light rum

Ice cubes as needed

3 fl. oz. (80ml) club soda

Fresh mint sprig for garnish

Lemon wedge for garnish

lemon and lime marga-jito

In the bottom of a highball glass, muddle the mint leaves with half of the margarita mix. Stir in the remaining mix and the rum. Fill the glass with ice cubes, top with the club soda and stir. Garnish with the mint sprig and lime wedge. Serves 1.

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For the crust:

1½ cups (170g) graham cracker crumbs

1 Tbs. sugar

2 oz. (60g) macadamia nuts, ground

½ cup (60g) shredded sweetened coconut

7 Tbs. (105g) unsalted butter, melted

For the filling:

3 packages (each 8 oz./250g) cream cheese, at room temperature

1¼ cups (315g) sour cream, at room temperature

¾ cup (185g) sugar

¼ cup (60ml) Meyer Lemon & Key Lime Margarita Mix*

3½ Tbs. gold tequila (optional)

2½ Tbs. triple sec or Grand Marnier (optional)

4 eggs

For the mango topping (optional):

1½ cups (375ml) Alphonso Mango Margarita Mix*

1½ Tbs. heavy cream

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lemon and lime margarita cheesecake

Position a rack in the lower third of an oven and preheat to 350°F (180°C). Butter the bottom and sides of a 9-inch (23cm) springform pan.

To make the crust, in a bowl, stir together the graham cracker crumbs, sugar, macadamia nuts and coconut. Add the butter and stir until thoroughly combined. Using your fingertips or the bottom of a cup, press the crumb mixture evenly into the bottom and 2 inches (5cm) up the sides of the prepared pan. Bake until the edges are golden, 10 to 15 minutes. Transfer the pan to a wire rack and let cool completely, 20 to 30 minutes.

Reduce the heat to 300°F (150°C).

To make the filling, in the bowl of an electric mixer fitted with the flat beater, beat the cream cheese on low speed until smooth, about 5 minutes. Add the sour cream and beat until thoroughly combined, about 2 minutes. Slowly add the sugar and beat until smooth, 2 to 3 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the margarita mix, tequila and triple sec and beat until combined, 1 to 2 minutes. Add the eggs one at a time, beating well after each addition.

Pour the filling into the cooled crust. Bake until the edges are set but the center still jiggles slightly when the pan is gently shaken, about 1 hour and 10 minutes. Transfer the pan to a wire rack and let cool to room temperature, 1 to 2 hours.

Meanwhile, make the mango topping: In a small saucepan over medium-low heat, bring the margarita mix to a simmer and cook until reduced to ½ cup (125ml), about 30 minutes. Whisk in the cream and cook for 2 minutes more. Remove from the heat and let cool to room temperature, about 20 minutes.

Using a small spatula or the back of a spoon, spread the mango topping over the cheesecake. Cover and refrigerate for at least 6 hours before serving. To serve, release the sides of the springform pan and cut the cheesecake into slices. Serves 12.

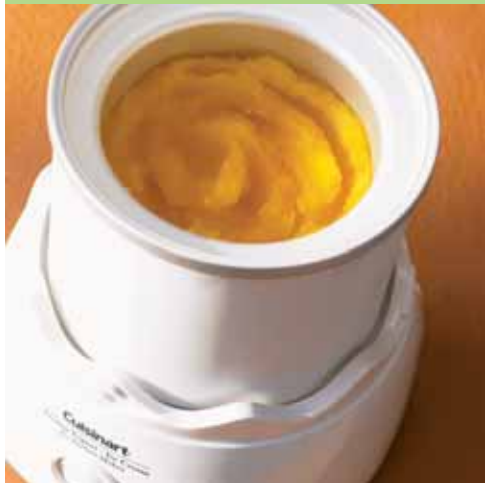
equipment

Dry measuring cups ■ Measuring spoons ■ 9-inch (23cm) springform pan ■ Melamine mixing bowls ■ KitchenAid stand mixer ■ Rubber spatula ■ Wire cooling rack ■ All-Clad 1 quart (1-l) saucepan ■ Wire whisk ■ Chef's knife



refreshing sorbets

These frosty desserts are perfect for entertaining yet so easy to prepare, you can enjoy them every day. Tequila can be blended into the sorbets or presented in a shot glass so guests can add a splash at the table, if desired. For a festive presentation, scoop the sorbet into long-stemmed margarita glasses rimmed with salt. Accompany with coconut macaroons or macadamia-nut shortbread cookies.



For lemon and lime margarita sorbet:

3 1/2 cups (875ml) Meyer Lemon & Key Lime Margarita Mix*

1/2 cup (125ml) water

1/2 cup (125ml) gold tequila (optional)

1/2 cup (125ml) triple sec or Grand Marnier (optional)

For mango margarita sorbet:

3 cups (750ml) Alphonso Mango Margarita Mix*

1 cup (250ml) water

1/2 cup (125ml) gold tequila (optional)

1/2 cup (125ml) triple sec or Grand Marnier (optional)

For pineapple margarita sorbet:

3 cups (750ml) Hawaiian Pineapple Margarita Mix*

1 cup (250ml) water

1/4 cup (60ml) gold tequila (optional)

1/4 cup (60ml) triple sec or Grand Marnier (optional)

margarita sorbets

To make each sorbet, in a bowl, whisk together the margarita mix, water, tequila and triple sec. Transfer the mixture to an ice cream maker and freeze according to the manufacturer's instructions. Transfer the sorbet to a container, cover and freeze until firm, 1 to 2 hours. Makes about 1 quart (1l).

equipment

Liquid measuring cup ■ Melamine mixing bowls ■ Wire whisk ■ Ice cream maker ■ Rubber spatula

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** Available at Williams-Sonoma stores.*