

LA BANDERA—EK's Version

February 2, 2023



*This is my version of the Mexican Cocktail La Bandera, or **Bandera** for short. Bandera means flag in Spanish and the “juice” in the three glasses are inspired by the colors of the Mexican flag; green, white and red. The drink is interactive and meant to be consumed in sips, not shots. The fresh-squeezed juices in the Sangrita make all the difference in the drink, so take the extra time to make this from scratch.*

Makes 4 drinks

Ingredients:

Part 1:

To make the “Limon” juice, use the ratio of 3 limes and 1 lemon for each batch of juice. Pour about 1.5 ounces in each glass.

Part 2:

Tequila Blanco, such as Herradura or El Tesoro
Pour about 1.5 ounces in each glass

Part 3:

Sangrita Recipe:

½ cup tomato juice, preferably strained from a can of crushed tomatoes

¼ cup fresh orange juice, approx. 2 oranges

1/8 cup fresh lime juice, approx. 3 small limes and 1 lemon*

3 dashes of Worcestershire sauce

8 shakes Tabasco Jalapeno hot sauce, or other favorite hot sauce

Optional garnishes: Tajin, chopped cilantro, minced onion, ground black pepper, ground coriander, etc.

Special Equipment: 3 matching shot glasses per person, preferably square shot glasses.

Method:

1. Mix tomato juice, orange, lime and lemon “limon” juice together.
2. Add Worcestershire and hot sauce and mix well. Add any other garnish or seasoning that you would like to use.
3. Refrigerate until ready to use.
4. **To make the Bandera cocktail:** Pour about 1.5 ounces of each liquid in each glass.
5. Serve each person one of each in a row; limon juice, Blanco tequila and Sangrita.
6. Take tiny sips of all three and swish together in your mouth to combine.
7. Enjoy the Bandera experience. Salud!