

# BlueGreen<sup>®</sup>

O R G A N I C S

## Cocktail Recipes

Delicious cocktails featuring our organic agave syrup + tips  
on how to make a great cocktail.



# BlueGreen<sup>®</sup>

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## Our certifications

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sweet, cold, tart and absolutely refreshing!

# Sangria

Servings: 2 ⌚ 10 minutes



*Delicious sangria with agave nectar and lots of fruit. Perfect for all seasons.*

## Ingredients

- 2 cups rosé or lambrusco wine
- 1/2 cup vodka
- 1/2 cup mango juice
- 1 cup sparkling water
- 3 Tbsp. agave syrup
- 1 apple (diced)
- 1 Orange (sliced)
- 6 strawberries (sliced)
- 2 lemons juiced

## Method

1. Pour wine and vodka into a pitcher
2. Mix it up with the mango and lemon juice
3. Add agave nectar. Stir well.
4. Add the sparkling water and the sliced fruits
5. Chill at least for 4 hours
6. Enjoy

*Tip #1: Add sparkling ingredients – sparkling wine, club soda or sparkling water – at the last second so it won't be flat by the time you start sipping.*

# Hibiscus Mezcal

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Servings: 2 ⌚ 5 minutes

*Delicious sangria with agave nectar and lots of fruit. Perfect for all seasons.*

## Ingredients

- 1 cup of concentrated natural hibiscus water
- 1/4 cup fresh orange juice
- 2 tablespoons Blue Green® organic agave syrup
- 1/2 cup of mezcal
- 2 squeezed lemons Ice

## Method

1. Mix orange juice, hibiscus concentrate, Blue Green® agave syrup and lemon juice.
2. Add the mezcal and stir
3. Serve with ice



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Tip #2: Sample before serving. Fruit juice can vary in sweetness, add or remove agave based on sweetness desired.

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# Strawberry Margarita



Servings: 2 ⌚ 10 minutes

*Sweet and simple cocktail, what is there to not love? Add tajín to the rim for some spice.*

## Ingredients

- 1.5 ounces tequila
- 1 ounce of lime juice
- 3 strawberries
- 1/2 ounce agave nectar Salt or Tajín for the rim
- 1 cup ice

## Method

1. Place all ingredients in a blender
2. Serve and enjoy!

# Paloma

Servings: 1 ⌚ 3 minutes

*Create this Mexican cocktail in 5 minutes! Widely popular in Mexico, its easy to make and delicious.*

## Ingredients

- 2 oz. tequila
- 1/2 oz. lime juice
- Grapefruit soda
- Light agave syrup

## Method

1. Add all of the ingredients in a cup.
2. Add ice.
3. Stir and enjoy!



**Tip #3:** Limes, like other acidic fruits, can turn bitter quick due to oxidation, so you should squeeze them right before using them.

# Mango Margarita

Servings: 2 ⌚ 10 minutes

*Sweet and simple cocktail, what is there to not love? Add tajín to the rim for some spice.*

## Ingredients

- 2 riped mangos
- 1 jalapeño
- 1/2 oz Agave Nectar
- 2 oz lime juice, freshly squeezed
- 1 1/2 oz tequila Handful of ice

## Method

1. Place all ingredients in a blender
2. Serve and enjoy!



Tip #4: Don't be too heavy handed with agave nectar. A little bit goes a long way, so be careful not to make your cocktail too sweet (unless you like it that way).



# Marigold

Servings: 1 ⌚ 10 minutes

*One of the staples for Día de los Muertos is the cempasúchil, or marigold, with its bright orange color and strong aroma.*

## Ingredients for cempasúchil syrup

- Cempasúchil syrup:
- 1/2 cup of agave syrup
- 1/3 cup of water
- 1 large cempasuchil flower (only petals are needed)

## Method

In a small saucepan, place the water and agave syrup and heat over low heat until the water comes to a boil and the agave syrup dissolves completely. Add the cempasuchil petals and turn off the heat. Cover the pan and let sit for at least two hours.

## Ingredients for margarita

- 2 shots of tangerine juice
- 1 shot of orange juice
- 1 shot of tequila blanco
- 1/2 shot of lemon juice
- 1 shot of cempasuchil syrup

## Method

Once the cempasúchil syrup is ready, blend all the ingredients with ice and serve in a frosty glass with salt.



Enjoy and take a minute to remember & celebrate the life of your deceased loved ones

# Grapefruit Jalapeño

Servings: 2 ⌚ 5 minutes

*Delicious sangria with agave nectar and lots of fruit. Perfect for all seasons.*

## Ingredients

- ½ cup fresh grapefruit juice
- 1 shot of Tequila
- 1 tbsp agave syrup
- 3 sprigs of coriander
- 1 jalapeño pepper, deveined and cut into strips
- ½ cup of tonic water

## Method

1. Mix & shake the tequila with the grapefruit juice, Blue Green Organics agave syrup, jalapeño and cilantro.
2. Serve in glasses, add a little ice and top with tonic water.
3. Enjoy!

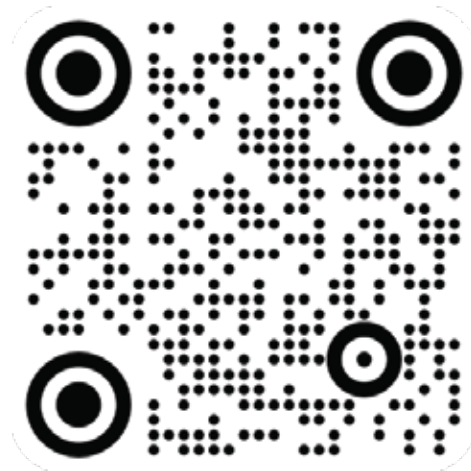
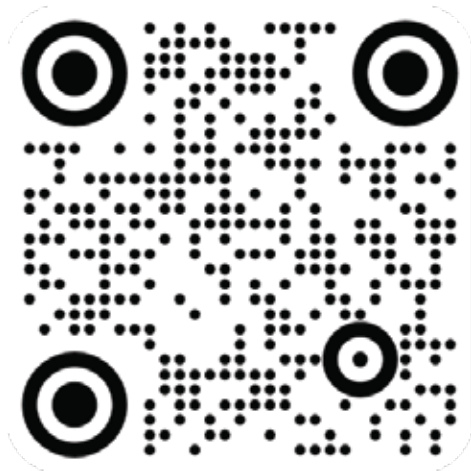


Tip #5: make sure to use the right ice. Small ice cubes quickly dilute drinks

# Cheers!

*We created this short recipe book to thank everyone that supports us.  
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Blue Green Organics 2422 Gravel Dr, Fort  
Worth, TX 76118  
[bluegreenagave.com](http://bluegreenagave.com)