

Margarita Madness

Portland's star mixologist shakes up a classic with farmers' market produce and inspired flavor combinations. Make a couple or make a pitcher.

TEXT BY HEATHER JOHN RECIPES BY RYAN MAGARIAN



PINEAPPLE-
CHILE

BLACKBERRY-
THYME

MANGO-
CILANTRO

[THREE NEW SPINS ON THE CLASSIC]



WHEN PORTLAND MIXOLOGIST RYAN MAGARIAN GOES TO THE FARMERS' MARKET, he sees things a little differently than the rest of us. For Magarian (who runs the cocktail consulting company Liquid Relations), summer's best ingredients are destined for your glass rather than your plate. Case in point: these new twists on the Margarita made with super-seasonal produce.

Take the Pineapple-Chile Margarita. Its sultry blend of sweet and heat is a great match for grilled shrimp. Or try the juicy Blackberry-Thyme Margarita against a smoky sauce on barbecued ribs. For a Mexican feast, the Mango-Cilantro Margarita is inspired. And the smooth, refreshing Watermelon-Cucumber Margarita (pictured above) will go with just about anything from basic burgers to more exotic flavors and cuisines. There's no better way to drink in summer than with one of these sophisticated Margaritas that are sure to be a hit the next time you fire up the grill.

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