

Sweet & Smokey Margarita Cocktail

Prepared by
Michelin Star chef **MARC FOSH**

SERVES 1

30ml 1800 Tequila
10ml Grand Marnier
10ml Glenfiddich
30ml lemon juice
10ml agave nectar

Garnish: Lime and
lemon wheels

Glass: Break

1. In a cocktail shaker, combine 1800 Tequila, Grand Marnier, Glenfiddich, Lemon juice and Agave Nectar.
2. Fill with ice and shake until thoroughly chilled, about 15 seconds (the bottom of a metal shaker should frost over).
3. Frost the rim of the break glasses with sugar.
4. Fill with fresh ice and strain margarita into break glass.
5. Garnish with lime and lemon wheels.
6. Place the glass into the smoker and serve it to the guest.

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