

Flavoured Tequila

There is a new product that hit the shelves in Ontario not too long ago and I think it is going to be the start of a very popular trend that will follow the popular flavoured vodkas and rum listings that we see on every bar in Canada.

Kaban Lime Flavoured Tequila hit the shelves approximately a month ago and we conducted a tasting last night which resulted in rave reviews from Tequila and non-tequila drinkers alike.

Due to the regulatory body in Mexico that deals with tequila, any kind of flavouring that was added to the tequila precluded it from being called a tequila and would be labeled as a Mezcal. This is much the same as flavoured Cognacs produced in France, where by any flavouring that is added to the list of mandatory ingredients are disallowed and would result in the product being labeled a Brandy or some other sort of identification that identifies it as not a genuine Cognac.

These regulations for Tequila have changed and with that change progress was the result. Kaban Lime tequila has an incredible nose that leaves you with hints of lime that you pick up on in the round finish that this excellent spirit produces in your mouth.

We made it into a shaken traditional margarita as well as a peach mango margarita and the recipes are listed below.

Traditional Margarita

1 ½ oz. Kaban Lime Tequila

3 oz. Motts Margarita Mix

Crushed Ice

Shake until chilled and add an orange slice to float on the top

Peach Mango Margarita

1 ½ oz. Kaban Lime Tequila

3 oz. Tropicana Peach Mango Juice

dash of Grenadine

Shake and strain

Garnish with a fresh strawberry sliced and placed on the rim

Enjoy!