

# Inspire football fans

**D**on't tell Mack Brown, but we look forward to the tailgate party almost as much as the game that follows it. Rev up team spirit with some libations that put the L in Longhorn and the T in Tailgate. Burn some orange — and other fruity cocktail ingredients — when you grill (that's right, we said grill) these sizzling pregame thirst quenchers. For local inspiration, we turned to Stubb's Bar-B-Que, Annies Café & Bar, and Marc Moulinet, who had his first Beergarita at a family barbecue and brought the recipe to the menu at the Horseshoe Bay Resort, where he bartends.

— Becca Hensley

## **Mezquite-A-Rita**

This smoky concoction will put a haze between you and the visiting team.

Grilled lime wheels to garnish  
1 jigger smoked lime juice  
Coarsely ground salt  
1 jigger Cuervo Gold  
½ jigger Grand Marnier  
1 jigger triple sec

For the smoked lime juice, you can use a stove top smoker or a standard smoker. You want to keep the heat low, under 200 degrees. Place some mesquite chips or chips of choice in your smoker, then get them smoking. Place your limes in and let smoke until heavy smoke flavor is present, and the limes have heated up a bit. Let cool, squeeze juice with citrus squeezer.

Rub rim of old-fashioned glass with lime and fill glasses with ice. Dip rim in salt. Set aside.

Combine rest of ingredients in shaker, shake well and pour over ice. Garnish with grilled lime wheel. Push the grilled lime in the drink for enhanced smoke and grill flavor.

— Created by Richard Schmitt, executive chef  
Barbeques Galore Outdoor  
Cooking School

cool, squeeze with juicer. Set grilled lemon juice aside.

Combine the vodka and grilled lemon's juice in shaker, shake well and pour into champagne glass. Top with sparkling wine. Garnish with grilled lemon wheel.

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# with grilled cocktails



STUBBS

Roasted Hatch green chiles give 'The Hail Mary' its bite.

## **Bloody mary mix:**

46 oz. can of tomato juice  
2 Tbsp. Worcestershire sauce  
2 Tbsp. fresh ground black pepper  
2 tsp. kosher salt  
2 tsp. celery salt  
2 or 3 Tbsp. hot sauce

## **Other ingredients:**

2-3 Hatch chiles  
8 oz. vodka  
2-3 limes for garnish  
2 oz. vodka

Slowly roast some Hatch green chiles over the flame. When soft, remove from grill. Peel.

Muddle a section of Hatch chile with a lime wedge in the bottom of a highball glass. Add ice, 2 oz. vodka per glass and fill with bloody mary mix.

— Created by Ryan Garrett, Stubb's Bar-B-Que

## **Grilled Mojito**

A Texas-size recipe for your favorite Longhorn cum Caribbean crowd.

10 slices grilled pineapple  
8 grilled lime halves  
Brown sugar to coat fruit  
1 bunch fresh mint  
2 cups simple syrup  
1 cup lime juice  
3 cups Flor de Caña rum  
2 bottles Topo Chico mineral water

Sprinkle pineapple and limes with brown sugar and grill for two to three minutes.

Roughly chop pineapple and combine with limes in a large pitcher. Add half the mint (reserve the rest for garnish), simple syrup and lime juice, using a large spoon, crush ingredients to release juices. Add rum, mineral water and a lot of crushed ice. Garnish with reserved mint and enjoy. (The drink has an orange tint when complete.)

— Created by David Allen, Annie's Café & Bar



ANNIE'S CAFÉ & BAR

The Grilled Mojito is garnished and flavored with grilled pineapples and limes.



HORSESHOE BAY

The Beergarita combines two football-watching classic beverages.

— Created by Richard Schmitt, Executive Chef  
Barbecues Galore Outdoor  
Cooking School.

### Roasted Jalapeño Tequila Shot

Heat up your hollering with this spiri- raising heap of heat.

1 jalapeño  
2 jiggers tequila  
1 lime wedge

Preheat your grill on high.

Place the jalapeño on the

grill, and blister on all sides. Remove from grill, and place into mixing bowl. Cover bowl with plastic and let rest until jalapeño cools to room temperature. Once it is cool to the touch, peel the skin off, and remove the seeds from the inside. Chop into small pieces and set aside.

While waiting for the jalapeño to cool, place your lime wedges on the grill, over high heat, and grill until golden brown. Set aside and let cool.

In a shot glass, place desired amount of jalapeño in

bottom of glass. Top off with well-chilled tequila. Serve with grilled lime wedge.

— Created by Richard Schmitt, executive chef  
Barbecues Galore Outdoor  
Cooking School

### The Hail Mary

Perfect for early kick-offs this bloody mary gets its heat from roasted Hatch green chiles instead of the traditional horseradish. The bloody mary mix can be made the day before.

### Beergarita

Not from the grill, but it might as well be.

Lime wedge for garnish  
Salt for rim  
1 oz. Jose Cuervo Tequila  
½ oz. margarita mix  
½ can Miller Lite beer

Moisten rim of chilled pint glass with lime juice and dip in salt. Fill ½ full of ice. Gently mix liquid ingredients and pour over ice. Garnish

— Courtesy of Marc Moulinet of Horseshoe Bay Resort

### Martini with Grilled and 'Quickled' Pearl Onions

You might want to watch the game from home after one of these.

½ cup rice wine vinegar  
3 Tbsp. sugar  
3 pearl onions, peeled  
Cooking oil  
5 jiggers vodka or gin of choice  
Splash dry vermouth, if desired  
1 skewer of choice for quick-pickled onions

Preheat your grill on high. Place barbecue topper on grill.

In a sauce pot, bring the rice wine vinegar and sugar to a boil. Once mixture is boiling, turn off heat.

Place your peeled pearl onions in a mixing bowl and coat with cooking oil lightly. Place pearl onions on preheated barbecue topper, and sear the onions until they are well-browned. Remove onions from grill, and drain in heated vinegar and sugar mixture. Let stand at room temperature until cooled. Place in refrigerator. Onions will last for a long time as they are pickled and won't spoil quickly.

To pour the drink, shake the vodka or gin over ice with vermouth in a cocktail shaker. Pour into martini glass. Garnish with skewered pickled onions.

### Grilled Lemon Sparkler

A bittersweet tongue tingler that gets your mouth ready to yell.

1 grilled lemon wheel to garnish  
1 jigger grilled lemon's juice  
1 jigger vanilla vodka  
4 jiggers sparkling wine

On a grill over high heat, place a lemon cut in half, cut side down. Grill until lemon is golden brown, and set aside in a bowl to cool. Once