

RECIPES

Sangrita

Sangrita is a nonalcoholic concoction whose main use is as a chaser to tequila, and that combination is probably the most popular way to drink tequila in Mexico. Some people add some tomato juice, and if you like bloody Mary's you might like it that way. If so, just add 1 cup tomato juice to the recipe, or to your taste. Also, some mixologists add a little onion and or celery to be blended with the other ingredients. Sangrita is a main ingredient in the delicious [vampiro](#) cocktail.

Ingredients

2 medium-sized ancho chiles, toasted and rehydrated*

2 ½ cups fresh orange juice

3 ½ tablespoons grenadine syrup

1 teaspoon salt

Directions

Make the sangrita. Put all the ingredients in a blender and puree, then strain and chill the mixture before serving. Makes about 3 cups for about 12 quarter cup chasers.

*To toast chiles, put them on an ungreased skillet over medium heat and toast them on both sides, pushing them down with a spatula, until they smell fragrant and become pliable, but do not allow them to burn. To rehydrate the toasted chiles, remove their seeds and stems, tear them into small pieces and put them in very hot water for 20 minutes.