



The Paloma

The Paloma is a popular Mexican cocktail starring smooth tequila and sweet-tart grapefruit soda.

When you think of Mexican cocktails, you likely envision classic lime margaritas. However, the Paloma, which is Spanish for *dove*, might even be more popular than the margarita in Mexico. Made with tequila, grapefruit soda, and lime juice, the Paloma boasts a sweet and zesty flavor with a smooth finish. Best of all—it's a snap to make.

Palomas pair well with traditional Mexican dishes like spicy pork and green chili verde, and appetizers like tortilla chips and guacamole.



What You'll Need

- * coarse sea salt
- * 1-1/2 ounces tequila
- * 1/2 ounce lime juice
- * 1/2 cup grapefruit soda

Some of our favorites are IZZE, Fresca, Jarritos, and San Pellegrino.

- * 1 lime wedge



Here's How

STEP 1: Rim the Glass

Gently moisten the rim of a highball glass with water or fresh lime juice. Pour a bit of the sea salt onto a flat, clean surface (such as a plate or cutting board). Dip the glass into the salt lip-side-down to evenly coat the rim in salt—just the same as you'd do for a margarita.

STEP 2: Shake and Pour

Add a few ice cubes to the glass. In a cocktail shaker, combine a dash of salt, the tequila, and lime juice. Pour the drink into the glass, then slowly top with the grapefruit soda.

STEP 3: Top it Off

Garnish with a lime wedge and a light sprinkling of more salt, if desired.

Recipe Source: Taste of Home