

LUKAS VOLGER

Spicy Celery Margarita

Makes 1 drink, easily multiplied

1½ ounces sweetened celery juice (see below)

1½ ounces blanco or reposado tequila (Espelon and Cazadores are my go-to's)

1 ounce freshly squeezed lime juice

Kosher salt, for rimming the glass

Celery sprig and lime wedge, for garnish

Sweetened Celery Juice

4 long stalks celery, scrubbed and chopped into 1- to 2-inch segments

1 serrano chile, seeded and coarsely chopped

⅓ cup sugar

⅓ cup water

To make the sweetened celery juice: Combine the celery, chile, sugar, and water in a blender and blend for 60 to 90 seconds, increasing the speed incrementally, until thoroughly blended and the sugar is dissolved. Strain through a fine-mesh sieve, pressing on the solids with a spatula or wooden spoon to extract as much juice as possible. If you don't have a sieve, line a colander with a few layers of cheesecloth, pour the mixture through, then gather up the corners of the cloth and wring out all the liquid. You'll have about 1 cup juice, and any leftovers are great added to seltzer, with a squeeze of lime.

To make 1 drink: In a shaker filled with ice (or large mason jar, or anything roughly the same size as a shaker and that you can seal), combine the celery juice, tequila, and lime juice. Shake for 15 seconds. Strain the drink over fresh ice in a salt-rimmed tumbler, garnish with the celery sprig and lime, and serve immediately.