

LA STORIES LA CONVERSATIONS LA STYLE LA LIVING LA ENTERTAINMENT LA BLOGS

BROWSE Current Issue Past Issues Topics | POPULAR Overheard 50 Turn It Up | FOLLOW Twitter Facebook RSS

SEARCH



JANUARY 2010

L.A. COCKTAILS

Parting Shots

Next time you're pouring top-tier tequila, line up a selection of piquant sangritas (literal translation: "little blood"). Each toothsome nonalcoholic companion acts as a palate cleanser between hits of the peppery agave spirit.

by Wyatt Peabody / *photographs* by Brian Leartart

Sangrita Mandarinina

by Jennifer Stockley

24 ounces Page tangerine juice (or Valencia orange juice)

4 ounces Stirrings Authentic Grenadine

3/4 teaspoon Pico Piquin seasoning

1/2 to 1 tablespoon kosher salt

In a blender, mix all ingredients for a full minute, then refrigerate 1 to 2 hours before serving. Makes 7 four-ounce glasses.

Sangrita Verde

by Julian Cox

20 ounces pineapple juice

5 ounces lime juice

1/4 cup fresh mint

1/4 pineapple, cut into chunks

1 tablespoon coriander

1/2 to 1 poblano chile, seeds removed



FIFTY
Holiday Albums
edited by Cary Georges



ADVERTISEMENT

REFINANCE WITH RATES AS LOW AS

3.82%* APR

\$200k for \$912/month \$300k for \$1,368/month \$400k for \$1,824/month

Click Here To Learn More

revisemyloan.com

CA Department of Real Estate, Real Estate Broker #01519339 **For loans under 417k, 20% equity or down, 740min FICO Caps 5/2/5. Rates are subject to change at anytime without notice.

1 ounce simple syrup
Pinch of sea salt

Mix ingredients in a blender, then force through a chinois, or fine strainer. Refrigerate 2 hours and serve. Makes 8 four-ounce glasses.

Sangrita Anaranjada

by Julian Cox

10 ounces fresh carrot juice
2 orange bell peppers
2 minced garlic cloves
10 ounces orange juice
2 teaspoons smoked salt (to taste)
4 ounces tomato juice
3 ounces lime juice
3 teaspoons freshly cracked pepper
1 habanero pepper, seeds removed
10 dashes habanero salsa (to taste)

Mix ingredients in a blender and force through a chinois. Refrigerate at least 2 hours to bring out full flavor. Makes 7 four-ounce glasses.

Sangrita Tradicional

by Julian Cox

20 ounces 100 percent pomegranate juice
8 ounces orange juice
4 ounces lime juice
6 ounces tomato juice
16 dashes habanero sauce
Salt and pepper (to taste)


Mix ingredients in a blender and refrigerate 2 hours. Makes 10 four-ounce glasses.

Categories: [Entertaining](#) / [Feature Story](#)

« [Joker's Wild](#) | [Main](#)

ShareThis

COMMENTS

 You can follow this conversation by subscribing to the [comment feed](#) for this post.

VERIFY YOUR COMMENT PREVIEWING YOUR COMMENT

Posted by: |

This is only a preview. Your comment has not yet been posted.



Your comment could not be posted. Error type:

Your comment has been saved. Comments are moderated and will not appear until approved by the author. [Post another comment](#)

The letters and numbers you entered did not match the image. Please try again.

As a final step before posting your comment, enter the letters and numbers you see in the image below. This prevents automated programs from posting comments.

Having trouble reading this image? [View an alternate.](#)



[Continue](#) 

POST A COMMENT

If you are under 13 years of age you may read this message board, but you may not participate.

[Here are the full legal terms you agree to by using this comment form.](#)

Comments are moderated, and will not appear until the author has approved them.

If you have a TypeKey or TypePad account, please [Sign In](#)

(URLs automatically linked.)

Your Information

(Name and email address are required. Email address will not be displayed with the comment.)

Name is required to post a comment

Please enter a valid email address

Invalid URL

[Post](#)

[Preview](#) 

[About Us](#) [Advertise](#) [Contact Us](#) [Site Map](#) [Privacy Policy](#) [Terms of Use](#)

© 2009 Los Angeles Times Communications LLC