

open kitchen

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Small Plate Pairings for Tequila Tasting Party



Blanco Tequila

Also known as Silver Tequila, Blanco Tequila is a young tequila and usually 100% blue agave. It is not barrel aged so it gives a stronger flavor of the blue agave plant. The coloring of the Tequila is clear. Blanco Tequila pairs well with first course dishes, especially seafood and spicy dishes with acidity.

Rockfish Ceviche with Avocado, Grape Tomatoes, Jalapeño, Cilantro, and Lime Juice
Shrimp and Corn Fritters with Hatch Green Chile Aioli

Reposado Tequila

"Reposado" means rested. Reposado Tequila is aged in white oak caskets from two months to a year. The aging process gives the tequila a mellow oak flavor yet still brings out the flavor of the blue agave. The coloring of a Reposado is usually a slight yellow coloring. The smoky flavor that comes from the infusion of the oak makes reposado the perfect tequila to pair with grilled dishes, chicken, and pork.

Pork Belly Carnitas on Yuca Cakes with Tomatillo and Pineapple Salsa
Grilled Chicken Skewers with Chipotle Peanut Mole

Añejo Tequila

Añejo Tequila is aged in white oak caskets for over a year and must be aged in smaller batches. The longer aging process gives the Tequila a deeper, more complex wood flavor and a smoother taste. Añejo is a sipping tequila. This is the best tequila to pair with steak and other red meats as well as with dessert, especially those involving chocolate, since it is the smoothest of all of the above tequilas.

Chocolate & Cinnamon Tartlets