

Mexican Fiesta: Part I

Written by Debbi Covington (photos by John Wollwerth

Wednesday, 31 August 2011 10:14 - Last Updated Wednesday, 31 August 2011 11:07



Earlier this month, a group of our friends came over to help Vince and me test some new recipes. **Local photographer, John Wollwerth**, joined us and took these great photos! Thank you to our models Mark and Audra Alexander, Mike and Kim Clark, Steve Danko and Vince Covington. And, a special thank you to Sue Merrill for the beautiful flowers! I have so many recipes and photographs that I'm going to share them in two parts. Be sure to pick up the next edition of Lowcountry Weekly to read Mexican Fiesta – Part II.

Raspberry Margarita



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Salt your glass by rubbing a slice of fresh lime around the rim and then dipping the glass in coarse salt. For added flair, serve individual margaritas with a slice of lime on the side.

1 (12-ounce) package frozen raspberries, thawed

3 (6-ounce) cans frozen limeade concentrate, thawed

12 ounces tequila

4 ounces triple sec

Puree raspberries and limeade in a blender until smooth. Pour through a fine sieve to remove raspberry seeds; return to blender. Add tequila and triple sec. Blend until smooth. Serve over crushed ice. Garnish with fresh lime. Serves 10 to 12.

Black Bean-Goat Cheese Dip

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