



MARGARITAS + GUACAMOLE + DELICIOUS SPICY FOOD!

What's not to love about Cinco de Mayo? Celebrate this fun and festive holiday with a fiesta of your own using our 3 easy tips!

1. FIRST & FOREMOST: MARGARITAS. 'NUFF SAID.

Cold and refreshing margaritas are the staple to any Cinco de Mayo fiesta. Make the Perfect Watermelon Margarita with our personal recipe! Serves 6

Ingredients:

- 2 Teaspoons Sugar
- 1 Lime Wedge
- 3 ½ Cups cubed seeded Watermelon
- ½ Cup Tequila
- 2 Tablespoons Sugar
- 3 Tablespoons fresh Lime Juice
- 1 Tablespoon Triple Sec Lime wedges or Watermelon balls

Directions:

- Place 2 teaspoons sugar in a saucer. Rub the rim of 6 glasses with 1 Lime wedge; spin rim of each glass in sugar to coat. Set prepared glasses aside.
- Combine Watermelon and next 4 ingredients (through Triple Sec) in a blender, process until smooth. Fill each prepared glass with ½ cup crushed ice. Add ½ cup Margarita to each glass. Garnish with lime wedges or melon balls, if desired.
- Cheers!

2. SOME LIKE IT HOT!

Stick with the theme and serve up your favorite spicy chips, dips, snacks, appetizers, salsas, hot sauces, anything goes! If you're looking for a gourmet snack that combines all the flavors of a taco into one bite, our Crunchy Taco Cups are the perfect addition for any Cinco de Mayo celebration!

3. SET THE SCENE

Add some flair to your table with fresh flowers, avocados for guacamole, fresh fruit, cut watermelons, a sombrero, maracas or even a piñata, then get ready to celebrate!



MEET TERI VALENTINE!

Based on the philosophy that food should be handmade from scratch with the best quality ingredients, Teri created The Perfect Bite Co. driven by her passion for making delicious food for special moments.

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