



Mad About Margaritas!

Margarita History

The margarita was allegedly invented in the 1940s (possibly 1938) at the Rancho La Gloria bar, Tijuana, by bartender Carlos 'Danny' Herrera for fledgling actress Marjorie (Margarita) King who was allergic to most other kinds of alcohol. An alternate legends says Francisco 'Pancho' Morales, a bartender in Tommy's Bar in Ciudad Juarez, made the first margarita on July 4, 1942.

Yet another story attributes the drink to Margarita Sames, a Texas socialite who brewed up the cocktail for guests at her Acapulco villa, as a challenge in 1948. Her friend Tommy Hilton allegedly took it from there to his hotel chain. In late 1999, she was introduced as the drink's originator at a book signing for *The Original Guide to Margaritas and Tequila* (BarMedia) by Tucson authors Robert Plotkin and Raymon Flores.

Danny Negrete, manager of the Crespo Hotel in Puebla, is named as creator of the drink for his girlfriend in 1936. Other stories place its origin in various Mexican towns, particularly along the US border, or and even in California any time between 1930 and 1950.

Zilch Brings Us Margaritaville Low-Carb Style

Think about your typical margarita mix...high fructose corn syrup and flavorings. Not Zilch! Zilch Margarita Mix is a great-tasting, ZERO carb, ZERO calorie margarita mix that is convenient to use and portable.

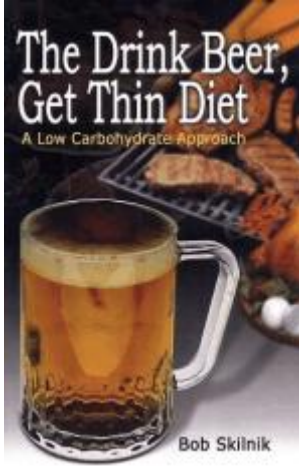


Portable? Imagine you're at your favorite watering hole and want to count those pesky carbs. If margaritas are your thing, you've got limited choices when ordering one outside the house. You can lug a pre-mixed low-carb bottled margarita mix with you and ask the bartender to keep it behind the bar for you (like the bartender will say "Sure! No problem"), or instead, order a tequila with ice and water, open up a convenient package of Zilch Margarita Mix, pour it into your drink, and stir. Voila!

The packets are about the size of a sugar packet which means you can store a good handful in your pocket or purse---and most important...NO carbs!

Click on the Zilch picture and order a box or two today. It's

going to be a long hot summer, but a Zilch margarita will make it a great, LOW-CARB one!



The Drink Beer, Get Thin Diet: A Low Carbohydrate Approach

The Book That Started It All!

Book (Paperback)

Authors: Bob Skilnik

Our Price: \$12.50



Margarita Recipe Idea

I had a chance to tinker with Zilch this week-end. Here's another low-carb margarita version that I came up with.

1.5 ounces tequila (100% blue agave, of course)

1.5 ounces water

.5 ounces LCB orange liqueur or Grand Marnier
juice from lime wedge

1 packet Zilch Margarita Mix

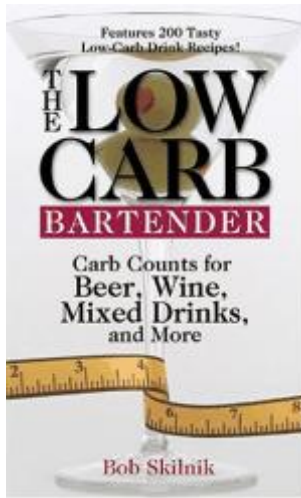


Pour all ingredients into a cocktail shaker. Shake a good 15 seconds. In the meantime, rim a margarita glass with some margarita salt (check our margarita salt link on the Low Carb Bartender website). Strain and pour margarita into glass. Throw in the spent lime piece and enjoy!

With the orange liqueur and lime juice, <3 carbs

Without the orange liqueur and lime juice, ZERO CARBS

Don't forget. More summertime drink recipes on the Low-Carb Bartender website.



The Low Carb Bartender: Carb Counts For Beer, Wine, Mixed Drinks, And More

Book (Paperback)

Authors: Bob Skilnik

Lists at: \$9.95, Our Price: \$8.96

JAM-PACKED WITH TONS OF LOW-CARB SUMMERTIME DRINK RECIPES. GET READY FOR THE 4th OF JULY!



Great Taste! Trendsetting Packaging! Zilch sugar free Margarita mixers with zero carbs and zero calories are receiving rave reviews across the country.

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