

COAT THE RIM OF A GLASS

Often seen on margaritas and Bloody Marys, rim coatings are a unique way to add extra interest and flavor to your cocktails. After moistening the outside of the rim with a lemon wedge or other citrus fruit, almost any powdered or crystallized ingredient, such as sea salt, sugar, cocoa powder and celery salt, can be used to “rim” a glass. Coatings should be on the outside of the rim only—the idea is to have the coating hit the tongue before the drink does.

Coat the Rim of a Glass



- 1 Pour the sugar, salt or other ingredient you want to use to coat the rim of a glass onto a small plate.
- 2 Rub a lemon wedge around the outside edge of the glass rim.

Note: Do not rub the lemon wedge around the inside edge of the glass rim. This may cause the rimming ingredient to stick to the inside of the glass rim and eventually fall into the drink, altering its taste.

- 3 Holding the glass at a 90-degree angle, slowly rotate the outside edge of the glass in the rimming ingredient until it is fully coated.

- If the rimming ingredient appears on the inside edge of the glass rim, gently wipe the inside rim with a moistened napkin or paper towel.