

ON THE HUNT FOR A HOUSTON SERIAL KILLER

by SKIP HOLLANDSWORTH

ME AND MY PIANO: A LOVE STORY

by PRUDENCE MACKINTOSH

WHOSE ECONOMIC MIRACLE IS IT, ANYWAY?

by MICHAEL ENNIS

PLUS THE YEAR TEXAS BURNED (SEE P. 134)

December 2011

Texas Monthly Breakfast!

THE 40 BEST PLACES

FOR BACON, EGGS, AND PANCAKES—AND MIGAS, BISCUITS, PIE, TACOS, GRITS, PAN DULCE, KOLACHES...

(LIST CONTINUES ON P. 120)

A stack of pecan-praline griddle cakes from Maxine's on Main, in Bastrop



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Tis the season to celebrate the finest gift of all: friendship. And who better to share tips on stylish holiday entertaining than celebrity event and wedding designer, Colin Cowie. Whether inviting friends over for a formal evening, a weekend brunch or a “drop by anytime” afternoon, Colin’s easy entertaining ideas with his favorite award-winning tequila, Tequila Avión, will make your home the hit of the holiday circuit.

FESTIVE FUN Go glam and create a magical evening no one will forget. For the perfect seasonal touch of color, serve Tequila Avión Flying Pomegranate Margaritas paired with one big indulgence like savory crab cakes. Keep the rest of the bites simple: crostini with white bean dip or hummus, giant olives stuffed with almonds, melon slices drizzled with honey and chopped mint.

FAMILY BRUNCH Create an oasis in the whirl of the holidays by inviting friends and family to slow down and relax at a holiday brunch. Set out coffee and Tequila Avión Bloody Marias on the bar top and let everyone help themselves to huevos rancheros, oven-roasted potato wedges, and sopapillas with honey and cinnamon.

NEIGHBORHOOD OPEN HOUSE

It’s the perfect time of year to connect with those closest to you—your neighbors! Throw open the doors to your home and welcome guests with Tequila Avión Winter Apple, hearty cups of chili, cornbread muffins and mini iceberg wedges with blue cheese dressing for an easy, fuss-free day of holiday well-wishes. ■



TEQUILA AVIÓN



TEQUILA AVIÓN FLYING POMEGRANATE MARGARITA
 1 1/2 parts Tequila Avión Silver
 1 1/2 parts pomegranate juice
 3/4 part orange liqueur
 Splash fresh sour mix (half lime juice, half simple syrup).

Combine in shaker with ice, and shake vigorously. Fine strain into a chilled cocktail glass, and garnish with a lime twist.

TEQUILA AVIÓN BLOODY MARIA
 2 parts Tequila Avión Silver
 2 parts tomato juice
 2 tsp horseradish
 1/2 part Worcestershire sauce
 2 dashes hot sauce
 Squeeze of lime
 Squeeze of lemon
 Salt and pepper

Combine ingredients in a glass with ice, and stir. Do not shake. Garnish as desired.

TEQUILA AVIÓN WINTER APPLE
 2 parts Tequila Avión Reposado
 1 part fresh pressed apple juice
 1 part fresh lemon juice
 1/2 part agave nectar

Combine ingredients in shaker, shake vigorously. Fine strain over fresh ice. Garnish with cinnamon stick or apple slice.



celebrate

Colin Cowie—the perfect resource for year round entertaining. Check out colincowie.com or his new wedding website, colincowieweddings.com