



-SWEETS & EATS-

- STRAWBERRY MARGARITA -

PREP TIME

20 mins

COOK TIME

20 mins

SERVINGS

4

INGREDIENTS

1 1/2 ounces tequila blanco
1 1/2 ounces cointreau
3/4 ounce fresh lime juice
3 tablespoons strawberry puree

1/2 tablespoon simple syrup
Turbinado sugar for rim
Kosher salt for rim
Lime

INSTRUCTIONS

1. To make the simple syrup- add 1 cup sugar and 1 cup water to a small saucepan. Bring to a simmer and stir until the sugar has dissolved. Remove from heat and let cool completely. Store in a container in the refrigerator for one month.
2. To make the strawberry puree- blend 1 clamshell of fresh strawberries until smooth. (You can also use frozen strawberries). Store the puree in the refrigerator for up to one week.
3. In a small bowl mix together the sugar and salt. Run a lime wedge around the edge of the glass and dip into the sugar-salt mixture just before serving.
4. Fill a cocktail shaker with ice. Add the tequila, cointreau, lime juice, strawberry puree, and simple syrup. Shake well.
5. Pour into a sugar/salt-rimmed glass filled with crushed ice.
6. Serve immediately.
7. Enjoy y'all!

