

Fresh Lime Margaritas

for one drink

2 shots fresh lime juice
1 shot simple syrup (recipe follows)
1 shot tequila
ice
coarse salt to rim the glass.
lime for garnish

Moisten the rim of your glass with a wedge of lime. Invert the glass into a small dish scattered with coarse salt. Rotate glass until the rim is crusted with salt. This can be done a bit in advance.

Mix the lime, simple syrup, and tequila. Add to glass. Add ice and lime for garnish. Enjoy.

for four drinks

12 ounces fresh lime juice (1 1/2 cups or 8 shots)
6 ounces simple syrup (3/4 cup or 4 shots)
6 ounces tequila (3/4 cup or 4 shots)
ice
coarse salt to rim the glass.
lime for garnish

Moisten the rim of four glasses with a wedge of lime. Invert each glass into a small dish scattered with coarse salt. Rotate glasses until the rims are crusted with salt. This can be done a bit in advance.

Mix the lime, simple syrup, and tequila. Add to glass. Add ice and lime for garnish. Enjoy.

You may also mix the simple syrup and lime in advance to create your own "Margarita Mix". This is great for parties when you do not want to have to do a bunch of measuring while guests are waiting for their drinks. You can add the tequila in advance as well if you want it to be super easy.

Simple syrup

1 cup water
1 cup sugar

Heat water and sugar over medium heat until the sugar dissolves. Let cool and store in a sealed container in the refrigerator for up to 3 weeks.

