

FRESH-SQUEEZED MARGARITAS

Here is my Fresh-Squeezed Margarita recipe! I posted one last summer but it was only for one drink but this summer it occurred to me that I should have a recipe for a pitcher of mix! I mean, who's going to go through the process of making ONE Fresh-Squeezed Margarita?! This recipe really couldn't be any easier, it just takes a little effort to do the juicing but it's sooo worth it.

Ingredients:

7-10 lemons

12-15 limes

1 cup sugar (plus more to rim the glasses)

2 cups hot water

tequila

lemon and lime zest

Directions:

In a large pitcher, mix 2 cups of hot tap water and 1 cup of sugar and stir until it's completely dissolved. Now it's time to start juicing. This is a great time to bust out the juicer that's in your cupboard but it can be done by hand too. Juice enough lemons to yield 1 cup of lemon juice and enough limes to yield 1 cup of lime juice. By this time your simple syrup mixture should be room temp. Pour the juice into the large pitcher along with the simple syrup. Put the pitcher in the fridge to chill for a bit. While it's chillin' sprinkle 1/4 cup of sugar onto a small plate and top with a bit of lemon and lime zest. Get out your glasses, run a lime wedge around the rim of the glass before dipping it in the sugar/zest mixture. Toss some ice cubes into the glass. Pour in your favorite tequila (I usually pour in enough that the glass is just under half full of tequila) and top it off with your fresh-squeezed mix. Garnish your drink with a thin slice of lemon and lime and your done! Be sure to pour your leftover mix into ice cube trays and freeze it so you can make Margarita Conjeladas!!!

RECIPE BY KACIE MCMACKIN

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