Frozen Margaritas (with frozen fruit-optional) - basic recipe

| Single Recipe Makes 6 cocktails | Double Recipe | Ingredients |
|------------------------------------|------------------|-------------------------|
| 226 g | 458 g | Frozen fruit (optional) |
| 226 ml | 450 ml | Tequilla |
| 84 ml | 168 ml | Triple Sec |
| 84ml (1 lime) | 168 ml (2 limes) | Lime juice |
| 1. Sugar to taste | | |
| 2. Ice (enough to ma | 1 8 | |
| 3. Blend all together | | |
| | | |

Frozen Lime Margarita (Makes 3 cocktails)

- 120 ml silver tequila (100% agave)
- 60 ml triple sec or Cointreau
- 75 ml lime juice (4 to 5 limes)
- 120 ml simple syrup*
- 3 C ice

At least 8 hours before serving:

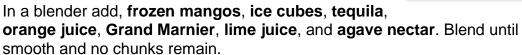
- Combine tequila, triple sec, lime juice, and simple syrup in a sealable container that will fit in your freezer. Seal and place in freezer for at least 8 hours and up to 1 week (the mixture will remain completely liquid).
- 2. When you are ready to serve, add ice and tequila mixture to blender. Blend on highest setting, pulsing and scraping down sides as necessary, until completely smooth. Serve immediately.

*Simple syrup

Combine equal volumes of sugar and water in a small saucepan and heat until the sugar is dissolved.

Frozen Mango Margarita (Makes 6 cocktails)

- 4 C frozen unsweetened mango
- 2 C ice cubes
- 236 ml silver tequila
- 180 ml orange juice
- 120 ml Grand Marnier
- Juice from 3 limes
- 2 T simple syrup
- Garnish the rim with chili lime seasoning (optional)





Add chili lime seasoning to a plate. Take a lime wedge and go around the rim to cover with lime juice then gently dab the lime rimmed glass in the seasoning. Pour mango margarita in glass and garnish with a lime. Serve!

