

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 make it slushy)		
3. Blend all together and serve!		



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:

1. 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)



In a blender add, **frozen mangos, ice cubes, tequila, orange juice, Grand Marnier, lime juice,** and **agave nectar**. Blend until smooth and no chunks remain.

To coat the rim of the glass:

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!