



Fresh Lime Margaritas

The origins of Mexico's popular drink, the margarita, are as numerous as the variations of the drink itself.

Margarita, which means *daisy* in Spanish, evolved from a popular pre-Prohibition drink called "The Daisy." The refreshing Daisy cocktail was a mix of brandy, citrus juice, and grenadine, and was served over shaved ice.



What You'll Need

- * 1/2 cup tequila
- * 1/4 cup Triple Sec
- * 1/4 cup lime juice
- * 1/4 cup lemon juice
- * 2 tablespoons superfine sugar
- * 4 lime wedges
- * 1 tablespoon kosher salt
- * 1-1/3 cups crushed ice

Here's How

In a pitcher, combine first five ingredients; stir until sugar is dissolved. Moisten rims of 4 margarita or cocktail glasses with lime wedges. Sprinkle salt on a plate; dip rims in salt. Serve in prepared glasses over crushed ice.

Tips from the Test Kitchen

Frozen Lime Margaritas: Reduce lime and lemon juices to 2 tablespoons each. Increase superfine sugar to 1/4 cup and crushed ice to 4 cups. Add 3/4 cup limeade concentrate. Prepare glasses as directed. In a blender, combine tequila, Triple Sec, lime juice, lemon juice, superfine sugar, limeade concentrate, and crushed ice; cover and process until smooth. *Yield: 5 cups*

Frozen Strawberry Margaritas: Follow directions for Frozen Lime Margaritas, except add 2 cups frozen unsweetened strawberries and reduce crushed ice to 2 cups. *Yield: 4 cups*



Recipe Source: Taste of Home