

Easy Margarita



RANDY'S EAT SHOP
Recipes that Rock!

- 1 1/2 ounces Tequila
- 1 ounce Triple Sec
- 3/4 ounce Lime Juice
- 1/2 teaspoon Maple Syrup
- Coarse Salt
- Lime Wedges

Fresh squeezed is the best. But lime juice from a bottle is OK too. Either way works. When you're trying to impress a special someone, fresh squeeze your lime juice. If you're just hang'n with your friends, bottled lime juice will fit the bill.

Prep your glass(es) for this easy margarita. I use what's called a rocks glass. It's also called an old fashioned or lowball glass. The rocks glass is short and wide with a sturdy bottom.

Cut a lime into wedges and rub one wedge around the rim of your glass. Sprinkle some coarse salt on a hard surface like a piece of wax paper on your countertop or use a salad plate. Dunk the rim of the glass in the salt and then add a few ice cubes to your glass without disturbing the salted rim.

Take your cocktail shaker and fill it about a third full of ice. Then measure your liquids into the shaker. No "free pouring". Measure to get the best flavor in just the right amounts. If you don't already have one, get a jigger with measurements clearly marked. Remember to add the 1/2 teaspoon of maple syrup to the liquids in the shaker — it really matters. Put the top on your shaker and vigorously shake your cocktail about ten seconds. Pour the mix over the ice in your salted glass and garnish your easy margarita with a lime wedge on the edge of the glass.

Enjoy! And remember, every day is Friday on the patio.

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