

Classic Margarita

Makes one cocktail

1 ½ oz silver (blanco) tequila

¾ oz Gran Marnier or triple sec

1 ½ oz fresh lime juice

1 tablespoon agave nectar or simple syrup (sugar water; recipe below)

Ice

Kosher salt and lime wheels for garnish

Place a few tablespoons of kosher salt on a small saucer. Rub a lime wedge around the rim of a short glass, then dip the rim in the salt.

To crush ice, place some ice cubes in a ziplock bag and then smash with a rolling pin. Place crushed ice in glass.

To a cocktail shaker or large glass, add some cubed ice, tequila, Gran Marnier, lime juice and agave nectar (or simple syrup). Cover and shake for 10 seconds. Strain into glass and garnish with a lime wheel.

To make simple syrup, add one cup sugar and one cup water to a small sauce pan. Bring to a boil. Then turn to low and stir until sugar is completely dissolved. Cool before adding to cocktails. Can be made ahead and stored in the fridge for a month.

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