

Blended Lime Margarita

When the summer weather is hot and steamy, this frosty margarita will cool you down.

This Recipe Uses: JAWZ High Performance Blender

PREP TIME 5 mins
COOK TIME 0 mins
TOTAL TIME 5 mins
Makes: 6 servings

INGREDIENTS

1 lime wedge
Coarse salt, for rimming glasses
4 cups ice cubes
1 cup lime juice
1 cup silver tequila
1/4 cup triple sec liqueur
3 tbsp agave syrup

Garnish:
4 lime wheels

METHODOLOGY

1. Rub lime wedge over rims of 4 margarita or short ball glasses. Place salt in small shallow dish; dip rim of each glass in salt. Set aside.
2. In JAWZ High Performance Blender combine ice cubes, lime juice, tequila, triple sec and agave syrup. Blend on Speed 8 until smooth.
3. Pour into prepared glasses and garnish with lime wheels.

Tips:

- Substitute 1/4 cup simple syrup for agave syrup if desired.
- To make simple syrup, combine equal parts of sugar and water; bring to a simmer. Cook until sugar is dissolved. Let cool completely.