



Celery Margarita



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



10 min.

SERVINGS



4

CALORIES



184 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 4 celery stalks with leaves (from within the bunch), trimmed to fit the glass, for garnish
- ☐ 4 servings ice cubes
- ☐ 4 ounces lillet blanc
- ☐ 4 ounces juice of lime freshly squeezed (from 4 medium limes)
- ☐ 8 ounces tequila (blanco)

Equipment

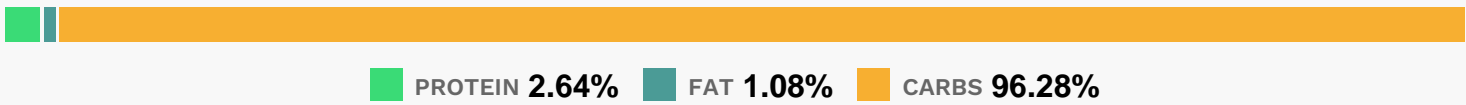
- ☐ ladle
- ☐ sieve

- ☐ blender
- ☐ measuring cup

Directions

- ☐ Place the chopped celery, lime juice, and simple syrup in a blender and blend on high until the stalks are completely broken down, about 30 seconds. (You may need to stop the blender and smash the celery pieces down more to get the blade spinning again.)Set a fine-mesh strainer over a 1-cup measuring cup and pour in the celery mixture. Using a ladle, press on the solids to extract as much juice as possible. (You should have about 6 ounces of liquid.) Discard the solids in the strainer.
- ☐ Place 4 martini or coupe glasses in the freezer to chill.
- ☐ Place the celery juice mixture, tequila, and Lillet in a 1-quart container and stir to combine.
- ☐ Place 6 ounces of the margarita in a cocktail shaker. Fill the shaker halfway with ice and shake vigorously until the outside is frosty, about 30 seconds. Strain the contents into 1 of the chilled glasses, garnish with a celery stalk, and serve. Repeat to make 3 more margaritas.

Nutrition Facts



Properties

Glycemic Index:11.75, Glycemic Load:0.02, Inflammation Score:-3, Nutrition Score:1.0495652191989%

Flavonoids

Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg Hesperetin: 2.54mg, Hesperetin: 2.54mg, Hesperetin: 2.54mg, Hesperetin: 2.54mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 183.73kcal (9.19%), Fat: 0.03g (0.04%), Saturated Fat: 0g (0.02%), Carbohydrates: 5.35g (1.78%), Net Carbohydrates: 5.17g (1.88%), Sugar: 2.97g (3.3%), Cholesterol: 0mg (0%), Sodium: 7.13mg (0.31%), Alcohol: 23.76g (100%), Alcohol %: 17.36% (100%), Protein: 0.15g (0.29%), Vitamin C: 8.63mg (10.46%), Copper: 0.03mg (1.5%), Potassium: 44.7mg (1.28%), Vitamin K: 1.34µg (1.28%), Folate: 4.28µg (1.07%)