

## Classic Margarita



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



10 min.

SERVINGS



1

CALORIES



384 kcal

BEVERAGE

DRINK

### Ingredients

- ☐ 1 serving ice cubes
- ☐ 1 serving lime
- ☐ 0.3 cup juice of lime fresh
- ☐ 3 tablespoons orange liqueur
- ☐ 0.3 cup powdered sugar
- ☐ 2 tablespoons tequila

### Equipment

- ☐ blender

☐ measuring cup

## Directions

- ☐ Rub rim of a chilled margarita glass with lime wedge, and dip rim in salt to coat, if desired.
- ☐ Fill cocktail shaker half full with ice.
- ☐ Add lime juice, liqueur, tequila, and powdered sugar; cover with lid, and shake until thoroughly chilled. Strain into prepared glass.
- ☐ Garnish, if desired, and serve immediately.
- ☐ \*1/3 cup thawed frozen limeade concentrate may be substituted for fresh lime juice. Omit powdered sugar, and proceed with recipe as directed.
- ☐ Note: For testing purposes only, we used Cointreau for orange liqueur and Jose Cuervo Especial for tequila.
- ☐ Combine lime juice, liqueur, tequila, and powdered sugar in a small pitcher or measuring cup; stir until powdered sugar is dissolved.
- ☐ Pour into a zip-top plastic freezer bag. Seal and freeze 8 hours.
- ☐ Let stand 5 minutes at room temperature before serving.
- ☐ Pour into prepared glass. Makes 1 serving.
- ☐ Frozen Strawberry Margaritas: Process lime juice, liqueur, tequila, powdered sugar, 1 cup fresh or frozen strawberries\*, and 1 cup crushed ice in a blender until slushy. Rub rim of 2 chilled margarita glasses with lime wedge, and dip rim in red decorator sugar to coat, if desired.
- ☐ Serve immediately in prepared glasses. Makes 2 servings.
- ☐ \*Your favorite fruit, such as watermelon, peaches, or berries, may be substituted.
- ☐ Pour lime juice, liqueur, tequila, powdered sugar, and 3 Tbsp. orange juice over ice in a cocktail shaker. Cover with lid, and shake until thoroughly chilled. Strain into prepared glass.
- ☐ Add 3 Tbsp. club soda or lemon-lime soft drink for a little fizz, if desired. Top with 2 tsp. grenadine.
- ☐ Serve immediately. Makes 1 serving.
- ☐ Melon Margarita: Substitute melon liqueur for orange liqueur. Proceed with recipe as directed. Makes 1 serving.
- ☐ Note: For testing purposes only, we used Midori for melon liqueur.

## Nutrition Facts



 **PROTEIN 0.63%**  **FAT 0.7%**  **CARBS 98.67%**

Properties

Glycemic Index:47, Glycemic Load:0.02, Inflammation Score:-4, Nutrition Score:2.4786956789701%

Flavonoids

Eriodictyol: 1.77mg, Eriodictyol: 1.77mg, Eriodictyol: 1.77mg, Eriodictyol: 1.77mg Hesperetin: 7.67mg, Hesperetin: 7.67mg, Hesperetin: 7.67mg, Hesperetin: 7.67mg Naringenin: 0.34mg, Naringenin: 0.34mg, Naringenin: 0.34mg, Naringenin: 0.34mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

Nutrients (% of daily need)

Calories: 383.97kcal (19.2%), Fat: 0.19g (0.3%), Saturated Fat: 0.05g (0.34%), Carbohydrates: 61.31g (20.44%), Net Carbohydrates: 60.96g (22.17%), Sugar: 54.99g (61.1%), Cholesterol: 0mg (0%), Sodium: 9.13mg (0.4%), Alcohol: 21.72g (100%), Alcohol %: 10.9% (100%), Caffeine: 11.7mg (3.9%), Protein: 0.39g (0.78%), Vitamin C: 24.49mg (29.69%), Potassium: 110.3mg (3.15%), Copper: 0.06mg (2.92%), Magnesium: 8.42mg (2.11%), Folate: 8.15µg (2.04%), Vitamin B1: 0.02mg (1.6%), Vitamin B6: 0.03mg (1.57%), Vitamin B2: 0.03mg (1.56%), Phosphorus: 15.37mg (1.54%), Manganese: 0.03mg (1.46%), Calcium: 14.15mg (1.42%), Fiber: 0.35g (1.4%), Vitamin E: 0.18mg (1.2%), Vitamin B5: 0.1mg (1.01%)