

Classic Margaritas



Gluten Free



Dairy Free



Low Fod Map

READY IN



25 min.

SERVINGS



12

CALORIES



170 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 cups ice crushed
- ☐ 1 cup juice of lime fresh (5 limes)
- ☐ 0.5 cup pear liqueur orange-flavored
- ☐ 0.8 cup sugar
- ☐ 1.8 cups tequila
- ☐ 1.8 cups water

Equipment

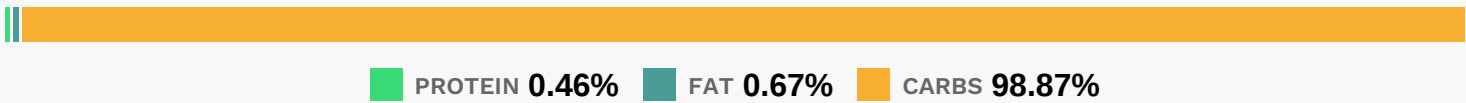
- ☐ bowl

- ☐ frying pan
- ☐ sauce pan

Directions

- ☐ Combine water and sugar in a small saucepan. Bring to a boil; boil 3 minutes, stirring until sugar dissolves.
- ☐ Remove from heat.
- ☐ Place pan in a large ice-filled bowl until syrup cools to room temperature (about 10 minutes), stirring occasionally.
- ☐ Combine syrup, tequila, lime juice, and liqueur in a pitcher. If desired, rub a lime wedge around rims of 12 margarita glasses, and dip rims in salt.
- ☐ Place 1/2 cup crushed ice in each glass.
- ☐ Pour margarita mixture evenly over ice.
- ☐ Garnish with lime wedges, if desired.

Nutrition Facts



Properties

Glycemic Index:7.09, Glycemic Load:8.73, Inflammation Score:-2, Nutrition Score:0.70521738574557%

Flavonoids

Eriodictyol: 0.44mg, Eriodictyol: 0.44mg, Eriodictyol: 0.44mg, Eriodictyol: 0.44mg Hesperetin: 1.81mg, Hesperetin: 1.81mg, Hesperetin: 1.81mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 170.28kcal (8.51%), Fat: 0.05g (0.08%), Saturated Fat: 0g (0.01%), Carbohydrates: 18.02g (6.01%), Net Carbohydrates: 17.94g (6.52%), Sugar: 16.65g (18.5%), Cholesterol: 0mg (0%), Sodium: 8.52mg (0.37%), Alcohol: 15.67g (100%), Alcohol %: 8.62% (100%), Protein: 0.08g (0.17%), Vitamin C: 6.05mg (7.33%), Copper: 0.04mg (1.91%)