Classic Margaritas on the Rocks

🍎 Vegetarian   🌱 Vegan   🌾 Gluten Free   🥛 Dairy Free   🥟 Low Fod Map

READY IN	SERVINGS	CALORIES
⏰	🍽️	💧
10 min.	**10**	**87 kcal**

(BEVERAGE)   (DRINK)

Ingredients

- [ ] 0.5 cup juice of lime fresh (3 limes)
- [ ] 10 servings lime wedges
- [ ] 10 servings garnish: lime wedges
- [ ] 0.3 cup orange liqueur
- [ ] 0.5 cup powdered sugar
- [ ] 10 servings margarita salt
- [ ] 0.8 cup tequila

Equipment

- [ ] blender

Directions

- [ ] Rub rims of 4 chilled glasses with lime wedge; dip rims in salt to coat. Fill glasses with ice.

- [ ] Stir together tequila and next 3 ingredients in a small pitcher, stirring until sugar is dissolved.

- [ ] Fill a cocktail shaker half full with ice.

- [ ] Add desired amount of margarita mixture, cover with lid, and shake until thoroughly chilled. Strain into prepared glasses.

- [ ] Garnish, if desired.

- [ ] Serve immediately.

- [ ] Note: We tested with Jose Cuervo Especial for tequila and Triple Sec for orange liqueur.

- [ ] Try these twists!

- [ ] Pomegranate Margaritas: Decrease lime juice to 1/4 cup. Stir 1/2 cup pomegranate juice into tequila mixture in Step Makes about 2 cups.

- [ ] Strawberry Margaritas: Substitute red decorator sugar crystals for margarita salt. Reduce powdered sugar to 1/4 to 1/3 cup and lime juice to 1/4 cup. Process 1 (10-oz.) package frozen strawberries in light syrup, thawed, in blender 30 seconds or until smooth. Stir strawberry puree into tequila mixture in Step Makes 2 1/2 cups.

Nutrition Facts

PROTEIN **0.76%**　FAT **0.73%**　CARBS **98.51%**
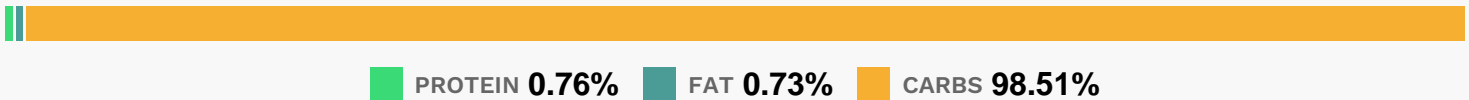
Properties

Glycemic Index:7.9, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.45086956931197%

Flavonoids

Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 86.72kcal (4.34%), Fat: 0.03g (0.05%), Saturated Fat: 0.01g (0.05%), Carbohydrates: 9.12g (3.04%), Net Carbohydrates: 9.01g (3.28%), Sugar: 8.01g (8.9%), Cholesterol: 0mg (0%), Sodium: 194.84mg (8.47%), Alcohol:

7.55g (100%), Alcohol %: 21.49% (100%), Protein: 0.07g (0.14%), Vitamin C: 4.21mg (5.11%)