



Clementine Margarita



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



13 min.

SERVINGS



4

CALORIES



222 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 2 tablespoons kosher salt
- ☐ 2 limes juiced for garnish cut into slices,
- ☐ 6 orange zest
- ☐ 0.5 cup sugar
- ☐ 6 ounces tequila
- ☐ 0.5 cup water
- ☐ 4 drops food coloring yellow

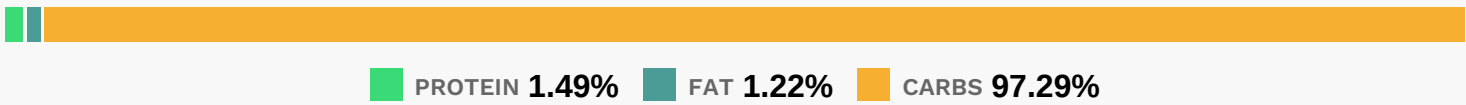
Equipment

☐ sauce pan

Directions

- ☐ In a small saucepan, combine the clementine zest with 1/2 cup of water and 1/2 cup of sugar. Bring the mixture to a boil over medium heat until the sugar has dissolved, then turn off the heat and let cool.
- ☐ Combine the juice from the clementines, the juice of 1 lime and the cooled simple syrup in a large pitcher. Stir to combine.
- ☐ Add tequila, if desired.
- ☐ In a resealable bag combine the remaining 2 tablespoons of sugar with the food coloring. Shake and massage the bag to combine the food coloring with the sugar.
- ☐ On a flat plate, combine the colored sugar and salt and spread evenly across the plate. Dip the rims of 4 margarita glasses in water and then in the sugar mixture. Fill the glasses with ice and evenly distribute the margaritas among the glasses.
- ☐ Garnish with slices of lime and serve.

Nutrition Facts



Properties

Glycemic Index:29.27, Glycemic Load:18.28, Inflammation Score:-4, Nutrition Score:3.6334783331208%

Flavonoids

Hesperetin: 14.4mg, Hesperetin: 14.4mg, Hesperetin: 14.4mg, Hesperetin: 14.4mg Naringenin: 1.14mg, Naringenin: 1.14mg, Naringenin: 1.14mg, Naringenin: 1.14mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 221.99kcal (11.1%), Fat: 0.18g (0.28%), Saturated Fat: 0.01g (0.07%), Carbohydrates: 32.92g (10.97%), Net Carbohydrates: 30.07g (10.94%), Sugar: 25.52g (28.35%), Cholesterol: 0mg (0%), Sodium: 3491.58mg (151.81%), Alcohol: 14.2g (100%), Alcohol %: 11.42% (100%), Protein: 0.5g (1.01%), Vitamin C: 34.23mg (41.49%), Fiber: 2.85g (11.38%), Calcium: 43.33mg (4.33%), Copper: 0.06mg (2.82%), Vitamin B6: 0.05mg (2.33%), Vitamin B1: 0.03mg (2.28%), Iron: 0.4mg (2.25%), Potassium: 74.4mg (2.13%), Folate: 8.08µg (2.02%), Vitamin A: 92.35IU (1.85%), Vitamin B2: 0.03mg (1.73%), Vitamin B5: 0.16mg (1.61%), Magnesium: 6.36mg (1.59%), Vitamin B3: 0.23mg (1.17%), Phosphorus: 11.51mg (1.15%), Manganese: 0.02mg (1.02%)