

Ginger Margarita

 Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



184 kcal

SIDE DISH

Ingredients

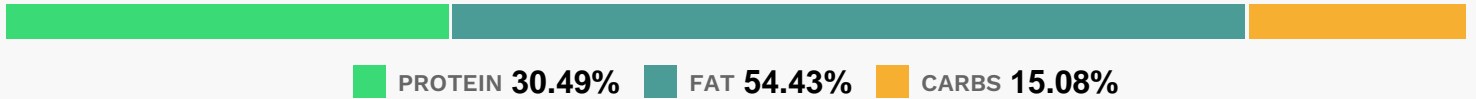
- 2 lime wedges
- 0.8 ounce beef base
- 1.5 ounces queso añejo
- 0.5 ounce frangelico

Equipment

Directions

- Place salt mixture in a shallow dish. Moisten the rim of a rocks glass with one of the lime wedges and dip in salt mixture to coat; set aside.
- Fill a cocktail shaker with ice and add tequila, ginger–lime base liquid, and Cointreau; shake to combine and strain into prepared glass. Squeeze remaining lime wedge over glass and add to cocktail.
- Serve.

Nutrition Facts



Properties

Glycemic Index:32, Glycemic Load:0.89, Inflammation Score:-3, Nutrition Score:4.3817390883746%

Flavonoids

Hesperetin: 15.48mg, Hesperetin: 15.48mg, Hesperetin: 15.48mg, Hesperetin: 15.48mg Naringenin: 1.22mg, Naringenin: 1.22mg, Naringenin: 1.22mg, Naringenin: 1.22mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 183.62kcal (9.18%), Fat: 11.55g (17.77%), Saturated Fat: 7.26g (45.4%), Carbohydrates: 7.2g (2.4%), Net Carbohydrates: 6.2g (2.25%), Sugar: 3.69g (4.1%), Cholesterol: 46.41mg (15.47%), Sodium: 5104.06mg (221.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.56g (29.12%), Calcium: 252.14mg (25.21%), Vitamin C: 10.48mg (12.7%), Selenium: 6.01µg (8.59%), Vitamin A: 321.84IU (6.44%), Phosphorus: 54.32mg (5.43%), Manganese: 0.09mg (4.25%), Fiber: 1.01g (4.03%), Vitamin B3: 0.77mg (3.87%), Iron: 0.69mg (3.83%), Vitamin B1: 0.05mg (3.55%), Vitamin B12: 0.21µg (3.54%), Potassium: 122.41mg (3.5%), Vitamin B2: 0.06mg (3.43%), Magnesium: 12.79mg (3.2%), Vitamin B6: 0.06mg (2.9%), Folate: 9.68µg (2.42%), Vitamin B5: 0.14mg (1.42%), Copper: 0.02mg (1.17%)