



## Mexican Margaritas

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



**165 min.**

SERVINGS



**12**

CALORIES



**136 kcal**

BEVERAGE

DRINK

### Ingredients

- 0.5 cup coarse salt
- 8 cups ice crushed
- 1 cup juice of lime
- 2 lime cut into wedges, if desired
- 1.3 cups pear liqueur orange-flavored
- 0.7 cup tequila

### Equipment

- food processor

blender

## Directions

- In blender or food processor, place orange liqueur, lime juice, powdered sugar and ice. Cover; blend until smooth. Spoon into nonmetal freezer container. Cover; freeze until almost firm, 2 to 2 1/2 hours.
- To serve, if mixture freezes completely, let stand at room temperature about 30 minutes. Rub rims of glasses with lime wedges; dip in salt to coat.
- Into blender or food processor, spoon orange liqueur mixture; blend until slushy.
- Place 1/2 cup slush in each salt-rimmed glass; add 1 to 2 tablespoons tequila.
- Garnish with lime wedges.

## Nutrition Facts

 **PROTEIN 1.21%**  **FAT 0.61%**  **CARBS 98.18%**

## Properties

Glycemic Index:3.92, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:1.0986956753161%

## Flavonoids

Eriodictyol: 0.44mg, Eriodictyol: 0.44mg, Eriodictyol: 0.44mg, Eriodictyol: 0.44mg Hesperetin: 6.61mg, Hesperetin: 6.61mg, Hesperetin: 6.61mg, Hesperetin: 6.61mg Naringenin: 0.46mg, Naringenin: 0.46mg, Naringenin: 0.46mg, Naringenin: 0.46mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

## Nutrients (% of daily need)

Calories: 135.89kcal (6.79%), Fat: 0.04g (0.06%), Saturated Fat: 0g (0.03%), Carbohydrates: 13.2g (4.4%), Net Carbohydrates: 12.81g (4.66%), Sugar: 10.76g (11.96%), Cholesterol: 0mg (0%), Sodium: 4724.2mg (205.4%), Alcohol: 15.06g (100%), Alcohol %: 7.93% (100%), Protein: 0.16g (0.33%), Vitamin C: 9.3mg (11.27%), Copper: 0.04mg (2.22%), Fiber: 0.39g (1.57%), Calcium: 14.16mg (1.42%), Potassium: 36.22mg (1.04%)