



Ingredients

	6 cups ice cubes
	1.5 teaspoons orange bitters homemade store-bought (or)
	2 teaspoons orange zest finely chopped (colored peel only; see Cook's Note
	0.5 cup triple sec

Equipment

microplane

zester

Directions In a pitcher, combine the mezcal, Limonada, triple sec and bitters. Stir well to combine, then cover and refrigerate until chilled, about 2 hours. Fill a cocktail shaker half full with ice and pour in 1 cup of the margarita mixture. Shake and strain into two 6-ounce martini glasses. Add 1/4 teaspoon orange zest to each glass and serve immediately. Repeat for the remaining margaritas. I typically use a Microplane grater/zester or a 5-hole zester to remove it. Nutrition Facts PROTEIN 0.41% ■ FAT 1.88% ■ CARBS 97.71%

Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:0.22434782390685%

Nutrients (% of daily need)

Calories: 50.38kcal (2.52%), Fat: 0.05g (0.07%), Saturated Fat: 0.02g (0.1%), Carbohydrates: 5.31g (1.77%), Net Carbohydrates: 5.25g (1.91%), Sugar: 4.87g (5.41%), Cholesterol: Omg (0%), Sodium: 10.07mg (0.44%), Alcohol: 4.26g (100%), Alcohol %: 2.79% (100%), Caffeine: 3.84mg (1.28%), Protein: 0.02g (0.04%), Copper: 0.03mg (1.74%)