

Mezcal Margarita



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



50 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 cups ice cubes
- ☐ 1.5 cups oaxacan mezcal
- ☐ 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
- ☐ 2 cups limonada
- ☐ 2 cups limonada

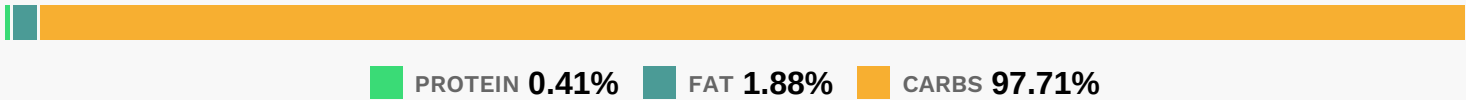
Equipment

- ☐ 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



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, 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: 0mg (0%), Sodium: 10.07mg (0.44%), Alcohol: 4.26g (100%), Alcohol %: 2.27% (100%), Caffeine: 3.84mg (1.28%), Protein: 0.02g (0.04%), Copper: 0.03mg (1.74%)