



Strawberry Rhubarb Margaritas

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



150 min.

SERVINGS



4

CALORIES



629 kcal

BEVERAGE

DRINK

Ingredients

- 4 servings ice cubes crushed for the shaker
- 0.5 cup juice of lime fresh
- 0.3 cup orange juice 2 tablespoons ripped mint leaves fresh freshly squeezed
- 2 large stalks rhubarb coarsely chopped
- 8 strawberries fresh diced hulled finely
- 1.5 cups sugar
- 2 cups tequila white
- 0.3 cup triple sec such as cointreau

Equipment

- bowl
- sauce pan

Directions

- Watch how to make this recipe.
- Combine the Rhubarb Syrup, tequila, lime juice, triple sec, orange juice, mint leaves and some crushed ice in a shaker.
- Combine in batches, if necessary.
- Place the strawberries in the bottom of 4 margarita glasses. Strain the margaritas over the strawberries.
- Combine 1 1/2 cups water and the sugar in a medium saucepan over high heat. Cook until the sugar is dissolved.
- Add the rhubarb and cook until slightly softened, about 5 minutes.
- Remove the saucepan from the heat and steep for 1 hour.
- Drain the liquid into a small saucepan and cook over high heat until slightly reduced and thickened, about 5 minutes.
- Transfer the syrup to a bowl. Cover and chill in the refrigerator for about 1 hour.

Nutrition Facts

 **PROTEIN 0.48%**  **FAT 1.06%**  **CARBS 98.46%**

Properties

Glycemic Index:34.52, Glycemic Load:52.9, Inflammation Score:-5, Nutrition Score:3.070434762084%

Flavonoids

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Nutrients (% of daily need)

Calories: 628.7kcal (31.43%), Fat: 0.4g (0.62%), Saturated Fat: 0.03g (0.18%), Carbohydrates: 84.28g (28.09%), Net Carbohydrates: 83.45g (30.34%), Sugar: 81.29g (90.32%), Cholesterol: 0mg (0%), Sodium: 4.92mg (0.21%), Alcohol: 43.92g (100%), Alcohol %: 20.74% (100%), Caffeine: 3.84mg (1.28%), Protein: 0.41g (0.83%), Vitamin C: 24.12mg (29.24%), Manganese: 0.16mg (7.96%), Fiber: 0.83g (3.34%), Copper: 0.07mg (3.28%), Folate: 12.03µg (3.01%), Potassium: 97.88mg (2.8%), Vitamin A: 137.99IU (2.76%), Vitamin B2: 0.04mg (2.25%), Magnesium: 8.3mg (2.08%), Iron: 0.36mg (2.02%), Phosphorus: 17.8mg (1.78%), Calcium: 16.27mg (1.63%), Vitamin B1: 0.02mg (1.57%), Vitamin B6: 0.03mg (1.39%), Vitamin B3: 0.22mg (1.11%)