

# Top Shelf Margaritas on the Rocks

 Vegetarian Gluten Free Dairy Free Low Fod Map

READY IN



10 min.

SERVINGS



16

CALORIES



95 kcal

[BEVERAGE](#)[DRINK](#)

## Ingredients

- 16 servings kosher salt
- 1 egg whites
- 2 cups ice cubes
- 1.5 cups juice of lemon fresh
- 0.5 cup juice of lime
- 16 lime wedges
- 0.3 cup sugar
- 2 cups tequila

- 2.3 cups water
- 1 cup frangelico
- 1 cup frangelico

## Equipment

## Directions

- Make a simple syrup by stirring together and bringing 2/3 cup sugar and 1/3 cup water to a boil until the sugar dissolves; set aside to cool.
- Make the sour mix by briskly stirring together the 2 1/4 cups water, lemon juice, 1/4 cup sugar, and egg white; set aside.
- Combine the ice cubes, tequila, Cointreau, lime juice, 1 ounce of the simple syrup, and 1/2 cup of the sour mix in a pitcher; stir vigorously to infuse the ice, 8 to 15 seconds.
- Run a lime wedge along the rim of an 8-ounce glass.
- Spread the kosher salt onto a plate and dip the glass rims in the salt to coat; add ice if desired. Strain the mixture from the cocktail shaker into the glass to serve.

## Nutrition Facts

 PROTEIN 5.58%  FAT 3.11%  CARBS 91.31%

## Properties

Glycemic Index:7.32, Glycemic Load:2.63, Inflammation Score:-2, Nutrition Score:1.6482608719202%

## Flavonoids

Eriodictyol: 1.28mg, Eriodictyol: 1.28mg, Eriodictyol: 1.28mg, Eriodictyol: 1.28mg Hesperetin: 11.73mg, Hesperetin: 11.73mg, Hesperetin: 11.73mg, Hesperetin: 11.73mg Naringenin: 0.96mg, Naringenin: 0.96mg, Naringenin: 0.96mg, Naringenin: 0.96mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

## Nutrients (% of daily need)

Calories: 94.63kcal (4.73%), Fat: 0.11g (0.17%), Saturated Fat: 0.01g (0.09%), Carbohydrates: 7.23g (2.41%), Net Carbohydrates: 6.63g (2.41%), Sugar: 4.14g (4.6%), Cholesterol: 0mg (0%), Sodium: 201.12mg (8.74%), Alcohol: 10.02g (100%), Alcohol %: 8.65% (100%), Protein: 0.44g (0.88%), Vitamin C: 16.36mg (19.83%), Fiber: 0.6g (2.41%), Copper: 0.03mg (1.73%), Folate: 6.85µg (1.71%), Potassium: 54.53mg (1.56%), Vitamin B6: 0.02mg (1.08%), Vitamin B2: 0.02mg (1.07%), Calcium: 10.54mg (1.05%)