

Margaritas

Author: Chris Kimball, America's Test Kitchen Cookbook, 2001

Carolyn T's
Main Cookbook

Servings: 5

Yield: 3 cups



Notes: Having made this, I am very particular about ordering margaritas! It's THAT good. It's STRONG and you may not want to serve unlimited quantities without some food. Be sure to buy the Reposado (aged) tequila - it's milder and mellower in taste.

Description: Just perfect Margaritas

Preparation Time: 20 minutes

Start to Finish Time: 24 hours

1. Shave pieces of lemon and lime to use for the marinating (easier to remove). Or, use a rasp grater. In a large liquid measuring cup combine lemon and lime zests, juices and sugar. Stir to combine, cover and refrigerate at least 4 hours or overnight.
2. Remove peels, or strain the juice mixture to remove zests and pour into a 6-cup pitcher. Add tequila and triple sec and the pinch of salt. Stir to combine and refrigerate to chill the liquor.
3. You may also add the mixture and ice to a blender to give you a even more mellow drink (my preference).
4. Either pour the margaritas over ice or blend with ice and pour into 5 glasses. If you want salt-edged glasses, squeeze some lemon juice into a flat plate or saucer (just larger than the glass you'll serve it in), then lightly touch the rims into margarita salt, pour margarita in the glasses and serve immediately.

4 teaspoons grated lemon rind, or shaved pieces of peel

4 teaspoons grated lime rind, or shaved pieces of peel

1/2 cup fresh lime juice

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1/4 cup sugar, superfine, if available

1 pinch salt

2 cups crushed ice

1 cup tequila, 100% agave, Reposado

1 cup Triple Sec

Categories: Beverages, Cold Food, Picnic

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 325 Calories; trace Fat (0.2% calories from fat); trace Protein; 30g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 31mg Sodium. Exchanges: 1/2 Fruit; 1/2 Other Carbohydrates.