

# Fresh Strawberry Margaritas

Phillis Carey, cooking instructor, 5/2018



## Servings: 5

1. **MARGARITA MIX:** Combine water and sugar in a large saucepan. Stir over medium heat until sugar dissolves. Bring to a boil. Turn off heat and cool completely (to room temp). Can be made ahead and refrigerated. When syrup is cool/cold, mix syrup, lemon juice and lime juice. Cover and chill overnight, if possible. Can be kept for a week, or freeze for longer storage.

2. **MARGARITAS:** Rub rims of glasses with lime wedges and dip rims in sugar. Set aside. Toss strawberries with sugar, stir and set aside for 15-30 minutes.

3. Place strawberries and any accumulated juices, tequila, margarita mix, Triple Sec, lime and orange juices in a blender and puree until smooth. Add ice cubes and puree until slushy. Pour into glasses and serve immediately.

**MARGARITA MIX:** (makes 2 1/2 cups)

3/4 cup water

3/4 cup sugar

1/2 cup fresh lemon juice

1/2 cup fresh lime juice

**MARGARITA:**

granulated sugar and lime wedges, for the glass

2 cups fresh strawberries, diced, **VERY RIPE**

**ONLY**

3 tablespoons sugar

1 1/3 cups tequila

3/4 cup margarita mix (above)

6 tablespoons Triple Sec

6 tablespoons fresh lime juice

2 tablespoons fresh orange juice

3 cups ice cubes

*Per Serving (excluding unknown items): 384 Calories; trace*

*Fat (1.0% calories from fat); 1g Protein; 54g*

*Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 8mg*

*Sodium. Exchanges: 1/2 Fruit; 2 1/2 Other*

*Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**