

Strawberry Mango Margarita

Author: Phillis Carey, cooking instructor and author

Carolyn T's
Main Cookbook

Servings: 6



Notes: So refreshing. Has plenty of punch but without all the sweet. Do not use frozen strawberries as it changes the texture to a smoothie rather than a margarita.

Description: Not overly sweet at all.

1. Rub the rims of 4-6 glasses with lime wedges, then dip rims in sugar. Set aside.

2. Place mango, strawberries, Tequila, margarita mix, Triple Sec, orange juice and lime juice in blender until smooth. Add the ice cubes and puree until slushy. Pour into glasses and serve immediately.

1 cup mango, fresh or frozen (but defrosted), cubed

1/2 cup fresh strawberries, sliced

3/4 cup margarita mix

1 cup Tequila, gold

6 tablespoons Triple Sec

6 tablespoons fresh orange juice

6 tablespoons lime juice

3 cups ice cubes

Granulated sugar and lime wedges

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 197 Calories; trace Fat (1.8% calories from fat); trace Protein; 20g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 26mg Sodium. Exchanges: 1/2 Fruit.