



MEXICAN MARGARITAS



TOTAL TIME: 2 hours

SERVES: 12 people

Get the party started with this perfect blend of lime and orange-liqueur in an icy tequila slush.



325 ml
orange-flavored
liqueur



30 ml to 45 ml
icing sugar, if
desired



2 limes, cut into
wedges, if
desired



125 ml coarse
salt, if desired



150 ml tequila



250 ml lime juice



1 L ice cubes,
crushed

1 BLEND THE INGREDIENTS

In a blender or food processor, place orange liqueur, lime juice, icing sugar and ice. Cover and blend until smooth.

2 FREEZE THE LIQUEUR MIX

Spoon into non-metal freezer container. Cover and freeze until almost firm, approx. 2 to 2 1/2 hours. If mixture freezes completely, let stand at room temperature about 30 minutes.

3 BLEND THE LIQUEUR MIX

Spoon orange liqueur mixture into a blender or food processor; blend until slushy.

4 SERVE WITH GARNISH

Rub rims of glasses with lime wedges and dip in salt to coat. Place 125ml slush in each salt-rimmed glass and add 15ml to 30ml tequila. Garnish with lime wedges.