

Strawberry Margarita Recipe

Servings: 2

Ingredients:

- 1 lime, halved and then sliced
- Salt, for rimming the glass
- 1 cup frozen strawberries
- 1/3 cup freshly squeezed lime juice
- 1/2 cup silver tequila
- 1 oz. simple syrup* (see note)
- 1 oz. triple sec
- 2 strawberries, for garnish (optional)

Instructions:

- 1. Prepare the Glass:**
 - Place salt in a shallow dish.
 - Run the inside of the halved lime along the rim of the glass.
 - Dunk the glass into the salt and twirl lightly to coat the rim with salt. Set aside.
- 2. Blend the Ingredients:**
 - In a blender, combine the frozen strawberries, lime juice, silver tequila, simple syrup, and triple sec.
 - Blend until the mixture is smooth and well combined.
- 3. Serve:**
 - Pour the blended mixture into the prepared, salt-rimmed glasses.
 - Cut a slit at the end of each strawberry and place it on the edge of the glass for garnish. You can also add a slice of lime to the rim.
- 4. Enjoy:**
 - Serve immediately and enjoy responsibly!

***Simple Syrup Note:**

To make simple syrup, dissolve equal parts sugar and water over low heat. Once the sugar is fully dissolved, remove from heat, let it cool completely, and store it in the fridge.

Nutritional Breakdown (Per Serving):

- **Calories:** 222 kcal
- **Carbohydrates:** 27g
 - **Sugars:** 21g
- **Fat:** 0g
- **Protein:** 1g
- **Fiber:** 2g
- **Alcohol:** 17g

Note: Nutritional values are approximate and can vary based on the exact ingredients used. The sugar content is primarily from the simple syrup and natural sugars in the strawberries and lime juice.