

Mike's Margarita

enough lemons to make 1 cup of lemon juice - about 6
enough limes to make 1 cup of lime juice - about 12
1-1/2 cups of sugar
1 shot white tequila (I recommend Sauza Blanco)
1/2 shot triple sec (I use the cheap stuff, Bandolero. Rich people may substitute Contreau)
1/2 shot sweetened lime juice (Rose's)
1/8 shot Chambord (expensive, but key)
margarita salt (optional)
lemon

Juice the lemons and limes until you have 2 cups of each juice. Pour Both juices into a saucepan along with all of the sugar. Heat slowly, but do not boil, while stirring constantly, until all of the sugar is dissolved. You will not have to get the mixture very hot. Pour the juice-sugar mixture (this is now Sweet and Sour) into a pitcher and place in the fridge.



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html

Chill.

Optional: Cut a wedge of the lemon. Rub the lemon wedge around the rim
Of each glass. Invert the glass into the salt to salt the rim.

Prep one or two tall glasses with 6 ice cubes each. Add two or three
Ice cubes to a martini shaker. Into the shaker, add 3 shots of the sweet and sour mixture, plus the
tequila, triple sec, lime juice, and Chambord. (Use double of course to make two margaritas. You're not
drinking alone, right?) Double the amount of Chambord to get a much sweeter drink. Shake vigorously.
Pour into the glasses. Slice the lemon and place a wedge on each glass.

Enjoy!

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