

# MARGARITA

Last Modified: 12/10/2014

MAKE: 3 Min

F EASY

COCKTAILS

MAKES 10 COCKTAILS

QUA	MEASURE	INGREDIENT	PROCESS
3 1/2	Cups	High Quality Tequila	
3/4	Cup	Fresh Lemon Juice	
3/4	Cup	Fresh Lime Juice	
1/2 + / -	Cup	Simple Syrup	To Taste
2	Cups	Cointreau	
OR			
2	Cups	Grand Marnier	
OR			
2	Cups	Triple Sec	
1	Slice	Fresh Lime	

## PREPARATION

<b>FACTOID</b>	One of the most prevalent stories is that Carlos "Danny" Herrera developed the drink at his Tijuana-area restaurant, Rancho La Gloria, around 1938. As the legend goes, Herrera dreamed up the cocktail for one of his customers, an aspiring actress named Marjorie King who was allergic to all hard alcohol other than tequila. To make the liquor more palatable to his fussy client, he combined the elements of a traditional tequila shot—a lick of salt and a wedge of lime—and turned them into a refreshing drink.
<b>CAUTION</b>	9 words about Tequila: "NEVER, EVER, NEVER drink anything but 100% Agave Tequila"
<b>1</b>	To make Simple Syrup, measure an equal volume of Granulated Sugar and Water into a small saucepan. Heat over medium heat, stirring occasionally, until the Sugar is completely melted. Allow it to cool before using. Leftover Simple Syrup can be stored in the refrigerator for up to 2 weeks.
<b>2</b>	Combine all ingredients in large pitcher and stir to combine (you'll probably need to make it in two batches, unless you have a very large pitcher). Serve immediately in Salt-Rimmed glasses filled with Ice.