



From the Pantry

MARGARITA MAY

Margaritas, anyone? It is one of the most popular drinks in the U.S. due to its balance between tequila, lime juice, and orange liquor or simple syrup with a salted or sugared rim. Whether you prefer them frozen or shaken (not stirred!), it has a delicious and refreshing blend of flavors when made with fresh ingredients. Below are three recipes for a fun take on the classic margarita. *Cindy*

BASE INGREDIENTS:

- 1½ oz tequila
- Juice of one lime
- ½ oz simple syrup
- Sugar or salt, for rims

PINEAPPLE JALAPENO:

- ¼ jalapeno, seeds removed
- 1 cup pineapple, cut into small chunks

BLACKBERRY BASIL:

- 1 cup blackberries
- 4 large basil leaves

RED RASPBERRY:

- 1 cup raspberries

DIRECTIONS:

Muddle the lime juice and additional ingredients in the bottom of a shaker for about 10 seconds. Add ice, tequila, and simple syrup. Shake hard for 30 seconds and pour into a margarita glass. Add a lime wedge garnish and enjoy with friends!

