

Classic Margarita Recipe: Easy and Delicious Every Time

This classic margarita recipe stands out for several reasons:



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INGREDIENTS

2 oz tequila (preferably 100% agave)
1 oz fresh lime juice
1 oz orange liqueur (such as Cointreau or Triple Sec)
Salt for rimming the glass (optional)
Lime wedges for garnish

DIRECTIONS

- 1. Prepare the : Glass:** If you like a salted rim, run a lime wedge around the edge of your glass and dip it into a plate of salt. This adds a delightful contrast to the drink's flavors.
- 2. Mix the : Ingredients:** In a cocktail shaker, combine the tequila, fresh lime juice, and orange liqueur. Fill the shaker with ice to chill the mixture.
- 3. Shake : It Up:** Secure the lid on the shaker and shake vigorously for about 15 seconds. This not only chills the drink but also helps to mix the flavors thoroughly.
- 4. Strain and : Serve:** Fill your prepared glass with ice (if desired) and strain the margarita mixture into the glass. Garnish with a lime wedge for a pop of color and flavor.

TIPS FOR SUCCESS

Tequila Selection: Choose a high-quality tequila for the best flavor.

Look for brands labeled "100% agave" for a smoother taste.

Experiment with Flavors: Try adding fresh fruit purees like mango or strawberry for a fruity twist.

Simply blend the fruit and strain it into the shaker with the other ingredients.

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