

Best Cheap Margaritas for a Party



The key to a great Margarita is to use Key lime juice, but there's no way to squeeze enough of those tiny limes for a party, without ruining all of *your* fun.

If you use this surprising mix, Margaritas with under-priced tequila and cheap triple sec can taste better than premium drinks using regular lime juice.

Cheap Margarita Recipe

- 1½ ounces Lunazul or Agavales 100% agave blanco tequila
- ¼ ounce DeKuyper O3 Orange Liqueur or other triple sec
- ½ ounce fresh lemon juice
- ¼ ounce Minute Maid frozen limeade concentrate, thawed
- fistful of ice

— Put tequila, orange liqueur, and lime juice mix in a shaker with ice. Shake 33 times, and serve in a glass with ½ of the rim salted.

Note: If you want to make the preparation even easier, mix 2 parts of fresh lemon juice with 1 part Minute Maid limeade concentrate, and use ¾ ounce of this mix with the tequila and triple sec.

For pitchers of frozen margaritas, pour 12 ounces of tequila, 2 ounces of triple sec, 4 ounces of lemon juice, and 2 ounces of Minute Maid limeade concentrate into a blender with 3 or 4 handfuls of ice, and blend on high speed.



Lunazul costs about \$17 and deserves the major awards it has won. Agavales mixes very well and costs under \$15. DeKuyper O3 Orange will never replace Cointreau, but it's half the price and works beautifully with these Margaritas.

Other tequilas in the \$20 range that have tested well are Campo Azul Reposado (the gold one). Espolon makes a smooth, sweeter margarita with a milder tequila taste. Other highly-rated tequilas in this price range include Olmec Altos, El Padrino, and Pueblo Viejo.

Sauza Blue 100% is not recommended, but Sauza Hornitos Reposado (gold) provides an enjoyable burn.

For Strawberry Margaritas, add 2 fresh or frozen strawberries per drink, before mixing.



By the way, this Margarita costs about \$1.60 to make. It may be difficult to find a better margarita for that price.

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