

Mistletoe Margaritas

#cooking/recipe

#2019/December#

#cooking/drinks#

Best Mistletoe Margaritas Recipe - How To Make Mistletoe Margaritas

Ingredients

1/2 c. whole cranberries
1/4 c. granulated sugar, divided
2 tbsp. kosher salt
1 wedge lime, for rim
2 c. cranberry juice
12 oz. silver tequila
8 oz. triple sec
1/2 c. plus 1 tbsp. lime juice, divided
12 c. ice
Mint, for garnish

Process

In a medium bowl, toss cranberries with 1 tablespoon lime juice. Drain out lime juice, then toss with 2 tablespoons sugar. Pour onto a baking sheet to dry.

Combine remaining sugar with salt on a shallow plate and mix to combine. Using the lime wedge, wet rim of each glass, then dip in sugar salt mixture.

Combine cranberry juice, tequila, triple sec, remaining 1/2 cup lime juice, and ice in a large blender, working in batches if necessary. Blend until smooth.

Pour into prepared glasses and garnish with a sprig of mint and a couple sugared cranberries.

Nutrition

Servings: 8

Calories:

Fat:

Carbs:

Protein: