**Orange Margaritas**  
Four servings

I made these in a pitcher and served them over ice cubes. You can also put the mixture in a cocktail shaker with some ice and give it some good shakes to get it cold, before straining the drinks into glasses. (Depending on the size of your shaker, you’ll likely need to mix them up in a couple of batches.)

You can use any kind of oranges, or tangerines. Cara Cara oranges are pretty mild, so depending on the flavor of the citrus you have, you may want to use less lime juice, then add more to taste.

* 9 ounces (1 generous cup, 270ml) freshly squeezed orange juice
* 2 to 3 ounces (4-5 tablespoons, 60-90ml) freshly squeezed lime juice
* 2 ounces (1/4 cup, 60ml) Triple sec, or another orange-flavored liqueur, such as Grand Marnier or Cointreau
* 5 ounces (150ml) tequila
* 2 teaspoons honey or agave nectar
* fresh lime slices, for garnish

1. Rub the rims of 4 glasses with a piece of citrus to wet it. Sprinkle some flaky sea or kosher salt onto a plate and dip each overturned glass in the salt, pressing and turning it so the rim is coated.

2. In a pitcher, stir together the orange juice, 2 ounces of lime juice, Triple sec, tequila, and honey or agave nectar. Taste, and add additional lime juice, if desired.

3. Fill glasses 2/3’s full with ice then divide the margarita mix into the glasses, adding a slice of fresh lime.