



Margarita

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tablespoons (1 fl. oz.) fresh lime juice
- 2 teaspoons superfine sugar or agave nectar (I prefer the agave nectar)
- 1 tablespoon (1/2 fl. oz.) Cointreau
- 1/4 cup (2 fl. oz.) Tequila
- 1 1/2 cups of ice cubes

Instructions

This is a bare-bones method for concocting the classic drink. I prefer mine on-the-rocks so that I can taste the fullest possible flavor of the drink without having it deconcentrated by ice crystals. If desired, you can throw it into a blender for a frozen version.

1. In a cocktail shaker, combine the lime juice and sugar until sugar dissolves.
 2. Add Cointreau, tequila, and 1 cup of ice. Shake vigorously for 25 seconds.
 3. Add remaining 1/2 cup of ice to a 10-ounce glass such as a double old-fashioned. Strain mixture from the shaker into the glass.
- To garnish: rub lime wedge around the rim of the glass, and dip the moistened side of the glass in kosher salt to lightly coat, prior to pouring the drink; can also be garnished with a lime wedge or a twist of lime peel.