



Top Shelf Margaritas on the Rocks

Oscar · 29/09/2024



Prep Time

16

Dificult

Medium

Servings

16 servings

Description

Top Shelf Margaritas sure to please the avid rita fanatic as with anything fresh ingredients are the key to a quality result so we start with our own syrup and sour mix

Ingredients

— - ? cup sugar - ? cup water - 2 ¼ cups water - 1 ½ cups fresh lemon juice - ¼ cup sugar - 1 egg white - 2 cups ice cubes - 2 cups premium tequila - 1 cup Cointreau - ½ cup lime juice - 16 lime wedges - coarse kosher salt

Instructions

1. Make a simple syrup by stirring together and bringing 2/3 cup sugar and 1/3 cup water to a boil until the sugar dissolves; set aside to cool. Make the sour mix by briskly stirring together the 2 1/4 cups water
2. lemon juice
3. 1/4 cup sugar
4. and egg white; set aside. Combine the ice cubes
5. tequila
6. Cointreau
7. lime juice
8. 1 ounce of the simple syrup
9. and 1/2 cup of the sour mix in a pitcher; stir vigorously to infuse the ice
10. 8 to 15 seconds. Run a lime wedge along the rim of an 8-ounce glass. Spread the kosher salt onto a plate and dip the glass rims in the salt to coat; add ice if desired. Strain the mixture from the cocktail shaker into the glass to serve. Editor's Note: This recipe contains raw egg. We recommend that pregnant women
11. young children
12. the elderly
13. and the infirm do not consume raw egg. Learn more about egg safety from our article
14. How to Make Your Eggs Safe.