



Watermelon Margarita

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4

Description

This watermelon margarita tastes amazing and is so refreshing served over crushed ice on hot summer days. This recipe includes a simple syrup which you can make ahead and store in the refrigerator.

Ingredients

- - ½ cup white sugar - ½ cup water - 3 strips orange zest - 2 cups cubed seeded watermelon - ¾ cup white tequila - ¼ cup lime juice - 1 pinch salt or sugar for rimming glasses - 1 lime
- cut into wedges - 2 cups crushed ice
- or as needed

Instructions

1. To make a simple syrup: Bring 1/2 cup sugar
2. water
3. and orange zest in a small saucepan to boil
4. stirring constantly. Simmer until sugar is dissolved
5. about 3 minutes. Remove simple syrup from heat and allow to cool completely. Place watermelon in a blender or food processor. Pulse until pureed. Stir watermelon puree into a large pitcher with prepared simple syrup
6. tequila
7. and lime juice. Place a small amount of salt or sugar into a saucer. Rub edge of margarita glasses with a lime wedge to moisten. Lightly dip the rim of the glass into the saucer to rim the glass; tap off excess salt or sugar. Fill rimmed glasses with crushed ice; pour margarita mixture into glasses and garnish with lime wedges to serve. France C Cook's Note To make a frozen watermelon margarita
8. crush 1 ½ cups ice in a high-powered blender. Add watermelon
9. tequila
10. lime juice
11. and simple syrup; blend until smooth. To make a non-alcoholic version
12. omit tequila and use a lemon-lime soda.