



## SHORT STORY

Nothing says Cinco De Mayo better than a good margarita! Scrap the storebought mixes and make your own margs from scratch.

**TIME**

10 Min


**SERVES**



12 people

**COOK**

No Cooking

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## INGREDIENTS

### Margarita Mixture

- 3 cups 100% Agave Tequila
- 1 1/2 cups Triple Sec
- 12 cups ice
- 1 1/2 cups lime juice
- 1/2 cup raw, local honey or agave syrup

### Your Choice of Fruit

- orange slices
- apple slices
- raspberries
- cucumber slices
- watermelon slices

### Your Choice of Garnish

- a handful of basil
- a handful of cilantro
- 4-5 jalapeños, sliced
- a handful of tajín

### Dry Supplies

- 2-quart pitcher
- 1 cocktail shaker
- 6-12 mason jars
- 6-12 colorful straws or umbrellas (optional, but festive!)

## INSTRUCTIONS

1. Combine all of the margarita mixture ingredients together in a pitcher, except for the ice.
2. Pour a handful of tajín onto a cutting board and rim each mason jar with a lime. Flip the jars over into the salt so the moist rim holds onto the tajín.
3. Fill a cocktail shaker almost full with ice and pour the margarita mixture over the ice. Place a few of your desired fruit slices inside the shaker and shake hard for about 10 seconds so that the fruit infuses.
4. Fill your mason jars with ice and strain the margaritas into each glass.
5. Top with your choice of garnish (I love a few slices of jalapeño for a spicy kick!) and a few more pieces of fruit.
6. Add a straw or umbrella and garnish with a lime wedge. Cheers!