Mango Margaritas

Description

I absolutely love this cocktail. It's very, very flavorful and very, very, very, very, very, very easy to whip up. And it's extra delicious because instead of putting salt on the rim (which I do not like; call me margarita flawed) I do a nice, unapologetically thick rim of lime-spiked sugar.



Summary

Yield: 8
Prep Time: 10 minutes
Category: Drinks
Cuisine: American

Ingredients

- 2 limes
- 2 tbsp coarse sugar
- 2 jar 20 oz. Mango chunks drained
- 1 1/2 cup tequila
- 1 1/2 cup triple sec
- 1/4 cup sugar

Instructions

Zest the limes and lay the zest on a plate. If you have the time, let the zest dry out for ten minutes or so. Pour the coarse sugar over the zest and toss it around with your fingers to combine. Lime sugar! Yum.

Throw the mango chunks into a blender. Pour in the tequila, triple sec, and sugar. Squeeze in the juice of the limes, then top off the whole thing with ice. Blend it until it's totally smooth. Give it a taste, then add more of what you think it needs (alcohol, sugar, lime, etc.)

To serve, cut a small wedge in one of the juiced limes and rub the lime all over the rim of the glass to moisten. Dip the rim of the glasses in the lime sugar to give it a pretty, crystally rim.

Pour in the margaritas and serve immediately!