

STRAWBERRY MARGARITA

INGREDIENTS:

- Citrus infused cane sugars
- Dried oranges
- Dried lemons
- Dried limes
- Dried strawberries

RECOMMENDED LIQUOR:

Silver Tequila

DIRECTIONS:

- **Place:** entire contents of kit into a quart jar
- **Submerge:** Pour liquor into the quart jar, covering contents. Leave one inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate.
- **Enjoy!**

Optional extra step: For optimal fresh strawberry taste mash 3-4 strawberries with a teaspoon of sugar, let sit until juices form. Add to drink mixture.

TO SERVE:

As a cocktail:

1.5 - 2 oz of mixture
1.5 oz fresh squeezed lime juice
1 oz orange juice or triple sec
1 oz simple syrup
*Extra: 1 tbs strawberry syrup per serving.
Add to shaker with crushed ice, mix well and pour over ice.

As a sparkling drink:

1 shot of mixture to glass of lemon-lime soda and ice.

GARNISH OPTIONS:

Rim glass with sugar
Strawberries
Orange Wedge
Umbrellas