

# Classic Margarita

The margarita is a cocktail consisting of tequila mixed with triple sec and lime or lemon juice, often served with salt on the glass rim. The drink is usually served shaken with ice, on the rocks, blended with ice (frozen margarita) or without ice (straight up). All three methods are frequently served with salt or sugar on the rim of the glass which is optional.

## Ingredients

- 1 ½ oz premium tequila
- ½ oz triple sec
- 1 oz lime juice, fresh squeezed
- 2 teaspoons sugar or agave nectar
- kosher Salt (optional)
- lime wedge (optional)
- crushed ice or ice cubes

## Instructions

1. Pour the ingredients into a cocktail shaker with ice cubes.
2. Shake well.
3. If desired, salt the rim of a chilled margarita glass.
4. Pour contents, with ice, into the glass.
5. Garnish with the lime.



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## Camano Culinary Creations

848 Holbeck Drive,  
Camano Island, WA 98282  
(360) 387-1422

[Camano-Culinary-Creations.com](http://Camano-Culinary-Creations.com)