

FROM THE KITCHEN OF...

BIRDY PRETZELS

FREEZER DOOR MARGARITAS

INGREDIENTS

18	OZ	TEQUILA BLANCO
9	OZ	FRESH LIME JUICE
5	OZ	TRIPLE SEC
2.5	OZ	AGAVE
		FLAKY SEA SALT OR RIMMING SALT FOR GLASS

YIELDS: 1 LITER
**TIME TO PREP:
10 MINUTES**

DIRECTIONS

- **ADD TEQUILA, FRESH LIME JUICE, TRIPLE SEC, AND AGAVE AND GIVE A GOOD STIR OR SHAKE TILL FULLY INCORPORATED.**
- **USING A JUICED LIME HALF, RUN IT AROUND THE RIM OF YOUR GLASS, THEN DIP IT IN SALT TO COAT.**
- **FILL GLASS WITH ICE, POUR MARGARITA MIX OVER, GARNISH WITH A LIME WEDGE AND ENJOY!**

TIPS & TRICKS

- ✓ **TOO STOUT? TOP WITH A SPLASH OF TOPO CHICO OR YOUR FAVORITE CERVESA!**
- ✓ **STAYS GOOD FOR UP TO A MONTH IN YOUR FREEZER**
- ✓ **ADD IN OR MUDDLE FRESH JALAPENO TO YOUR GLASS FOR A SPICY MARGARITA**