

MARGARITAS, FULLY



THE COOKFUL

Edited by Christine Pittman and Amy Bowen

Margaritas, Fully

Margarita Mondays are the best. As are Margarita Tuesdays and Margarita Wednesdays. Join us for days and days worth of Margarita fun as we dive into this classic cocktail.

Hola! Hola! Hola! Welcome to our Margaritas Topic. Why are we focusing on margaritas? Because we love 'em and we bet you do to.

Also, they're so simple. Simple things are so fun to dive into. You can really think about the few components, break them down and then build them back up into something perfect.

We've covered our favorite margarita recipes, a bit about tequila, lots of tips for improving your margarita-making, and, for some reason, we talk a lot about salt. Why are we salt-obsessed? Our best guess is that it, like the margarita, is such a simple thing.



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My Margarita Wish List

By Amy Bowen

A margarita is a simple drink that uses simple tools. But you can totally go crazy with some very cool margarita-making equipment. That's what we want to do!

I make margaritas whenever possible. I have all the tools I need, but I want to upgrade. Is it wrong to set up a shopping registry for margaritas since I'm already married?

That [wooden lime-squeezer above](#). I mean, how freaking cool is that?

I've got a cocktail shaker or two. But what I don't have is [a mason jar cocktail shaker](#). I want.

I'm an instant gratification kind of girl. This [frozen margarita maker](#) could totally satisfy me.

[Margarita Glasses](#): You could use any glass for a margarita. But really, a fun party needs fun glasses. These ones have cactus bases that are so tacky they're awesome. Having a bigger party? [Here's a set of 12 margarita glasses](#) that are reasonably priced. Pool party? [Here's a set](#)

My Margarita Wish List

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of 20 plastic (and very colorful) ones.

Bar Glass Rimmer: You don't technically need this, especially not if you're just making one or two margaritas. But if you're making a bunch, like if you're hosting a big shazzam of a Margarita Monday, then this makes salting your glasses so much easier.

Colored Lime Margarita Salt: Puuurrrdy. The set includes four bright colors, all lime flavored.

Who doesn't love a good chuckle, especially while sipping on a margarita? Check out these four funny margarita-inspired cocktail napkins. One, Two, Three, Four. Which one made you laugh out loud?

Cheers!



15 Ways to Make Your Margaritas Better

By Amy Bowen

Margaritas are good any way you shake 'em. But they can always be better. Follow these tips and yours will be the best.

Raise your margaritas to the roof! Here's how:

1. Squeeze those limes. The difference between bottled and fresh is just so so obvious.
2. But squeeze your limes 4-10 hours before you make your margaritas. It seems to take away some of the harsh acidity while bringing out the limeyness ([read more about this here](#)).
3. Use a good-quality tequila and orange liqueur. Look for 100% agave tequila and brand name Triple Sec or Cointreau for the orange.

15 Ways to Make Your Margaritas Better

Continued from previous page

4. Make it boozier by using Cointreau instead of Triple Sec. It has a higher alcohol content and results in a very slow-sipping drink.
5. Or... skip the orange liqueur entirely. Say what? Yes! Instead splurge on a really good blanco tequila and let it rock your drink.
6. Make a flavored salt rim mixture, like the Salty Sweet Citrus Rimmer on page 23, for extra flavor and color.
7. Or try using flaky sea salt instead of table salt or kosher salt. We did the taste test between the three on page 21. The salt matters!
8. Chill the margarita glasses for 30 minutes before serving. It makes rimming the glasses much easier. And keeps your drink coooool.
9. Get the low-down on customizing a margarita to your taste buds on page 8. Getting it just right for you is the way to go.
10. Add fresh fruit. Lime or lemon slices are always good, of course. But sliced strawberry or blueberries popped in are a new twist.
11. Sometimes the lime juice is too harsh, or maybe you don't like the flavor of so much booze. Add simple syrup (recipe on page 12) or agave nectar for some sweet.
12. Shake your margaritas, don't stir. Shaking creates the tiny bubbles that make a marg cloudy, frothy and generally awesome in appearance.
13. Ice matters. Really. Look for big cubes. They'll cool the drink quickly while not melting as much and diluting the drink. Avoid crushed and hallowed-out ice.
14. Choose only the ripest of limes. The skin should be soft and shiny. Rub it and a citrus scent should blast out.
15. As in the picture above, add a sprig of mint. With the lime and tequila, it's a hit. Other herbs that work in a margarita are cilantro and basil. Basil is especially nice if you use lemons instead of limes. Check out our recipe for a Lemon Basil Margarita on page 19.

The Best Margarita Recipe

By Christine Pittman

Yup. I said it. It's the best Margarita recipe out there. What makes it so good? It's mine!

O.K., I may have lied a little bit. I don't technically have the best margarita recipe for you. What I have is the best margarita recipe for me. Along with some advice for you.

You see, margaritas are one of those things that are different to different people. Some like them crazy sweet. Others like them really strong. Some want harsh sour lime. Others, just a citrus whiff. And let's not get started on rocks versus straight up, salt or no salt. Yikes! If I dared to claim that I had the best margarita recipe, a good 75% of you would want to fight with me. But why fight when we can drink?

1) LAY ON (OR OFF) THE BOOZE.

If you like it really boozy, not only can you add extra tequila (that's obvious) but you can use Cointreau instead of Triple Sec for the orange liqueur. Cointreau has a higher alcohol content – I definitely sip Cointreau margaritas more slowly than Triple Sec ones (warning, they tend to lead to headaches the morning after).

2) LIME-LOVAHHH?

Decide if you love lime or just like it. Love it, add more. Just like it, add less. But you have to do something else either way: After squeezing your lime juice, dip a finger in (or a teaspoon, if you're not the only one imbibing) and taste it. Do you think, "whoa! acid!" or do you think "mmm...lime"? You see, not every lime is the same. Some are harsher than others. If you've got a harsh one, you might want to add less of it, or counter it with more simple syrup and/or more Triple Sec.



The Best Margarita Recipe

Continued from previous page

3) FIND YOUR SWEET SPOT.

The way I determined how sweet I like my own margaritas was to make a marg without any sweetener in it. I made it in a bigger glass than usual to accommodate some vigorous stirring. I took a sip. Whoa Nellie! Sour! I added a teaspoon of simple syrup, stirred and tasted. Better. Not great. Repeat. I got to 3 teaspoons when it was just right for me. A perfect balance of acid and sweet for my taste buds. 3 teaspoons is 1/2 of an ounce, so that works out well for bartender measurements too. Do this experiment for yourself to find your spot. (Note: You can buy simple syrup at the liquor store or learn to make your own on page 12.)

4) GET THE RIGHT SALT.

You can [buy a rim salt](#). Or you can make a fun one like the Salty Sweet Citrus Rim Salt on page 23. Or go with kosher salt or coarse sea salt (read on page 21 about which one we prefer). But do not, under any circumstances, use table salt. It's too salty, harsh and clumpy. Sooo not good. Please. Just don't. (If you aren't sure how to rim a glass, no worries. Head over to page 16. We've got you covered.)

And now, onto the best margarita recipe. The best margarita recipe for me, that is.

Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 5 minutes

Ingredients:

kosher salt

ice cubes

2 oz. tequila (I prefer silver or blanco)

1 and 1/2 oz. freshly squeezed lime juice

1/2 oz. simple syrup (I use agave nectar when I don't have simple syrup)

1/2 oz. Triple Sec

1. Rim a high ball glass with kosher salt.
2. Put two big handfuls of ice cubes into a cocktail shaker. Add remaining ingredients. Shake for a good 10 seconds.
3. Fill high ball glass half full of ice cubes. Pour contents of shaker over top.

Frozen Strawberry Margarita

By Christine Pittman

The debate is on! Is a frozen margarita really a margarita? Who cares. It's got booze in it, right?

If you believe that a margarita should always be above 32°F, this ain't for you.

If you like a good brain freeze, stay put. Here's a great frozen margarita recipe just for you.

There are a three reasons why it's so good. First, it uses fresh strawberries – intense real strawberry flavor without cloying sweetness. Second, it doesn't call for a ton of sugar to be added so it's not at all like a Slurpee. Third, a good good hit of lime.

Gah! One more reason, the booze. Really, anything with tequila just can't be wrong.



Yield: 4 servings

1. Put all ingredients in a powerful blender. Purée.

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients:

16 oz. fresh strawberries,
hulled
3 cups ice cubes
2 oz. simple syrup
4 oz. tequila
3 oz. fresh lime juice
1 oz. Triple Sec

How to Choose the Right Tequila for Margaritas

By Amy Bowen

The tequila is what makes a margarita a margarita. Make sure you've got the right stuff in yours. Here's everything you need to know.

Tequila is the base of any good margarita. But how do you pick which one to use?

Authentic tequila originates from one of five regions of Mexico – Guanajuato, Michoacán, Nayarit, Tamaulipas and Jalisco. Wherever it comes from, look for the words “100% agave” on the label. If they aren't there, the tequila might also include corn syrup, sugar, artificial flavors or colors. So not cool.

A silver or blanco tequila is best for margaritas. This tequila is young, only aged in oak for up to two months. It has a stronger flavor that mixes well.

Gold tequilas, not ideal for margaritas, have been aged longer in the oak. That gives them a woody flavor. And also the golden color. Except sometimes companies add caramel color for that. Either way, you don't want it in your marg.

Side note while on the topic: There are three categories of golden tequila based on the amount of time they're aged. Reposado is aged from 2-12 months, añejo is aged from 1-3 years and extra añejo is aged more than three years. A reposado, while golden, is fine in a margarita (though not our first choice). The other two you drink neat, at room temperature, and you sip slowly. Please skip the lime and salt. (Uh-oh, I hope that didn't offend you. I'm all for some lime-and-salt fun with the silver or cheap gold tequila. But the price tag on the añejos makes me want to sit back and savor so that I can taste every bit of the subtle caramel, vanilla, honey and leather flavors. It would make me cry if I knew you were out there lime-and-salting with an añejo. Just cry).



How to Make Simple Syrup (Hint: It's Simple!)

By Christine Pittman

Simple syrup is the simple solution to sweetening your margarita without adding any other weird flavors that could just muck it up.

I know that a really cool, sophisticated person makes margaritas without any sugar or sweetness. But I'm confident enough to admit that I like a drizzle of simple syrup in mine.

The question is, why simple syrup and not sugar? Well, straight up sugar doesn't always fully dissolve. I may be uncool enough to allow sweet in my drink, but not uncool enough to allow grains. No way, no how. What you want is something that is already liquid so that graininess is never an issue.

The options are honey, agave nectar or simple syrup. I find that honey and agave nectar add extra flavors to my margarita. I want to really taste the tequila, lime and orange and I don't want anything to muck that up. Simple syrup is the way to go.

It's the perfect neutral-flavored sweetener for margaritas and other cocktails. Also fabulous in iced tea and lemonade. The only ingredients are sugar and water, which is why it doesn't taste like much. You heat together equal parts of the two (say, 1 cup sugar and 1 cup water) and then simmer until the sugar dissolves completely. It will stay dissolved even after you cool the syrup down. Store it in a sealed container in your fridge for up to a month. Every Monday of that month, pull it out for you know what. (Hint! Hint!)



How to make simple syrup

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Step 1: Measure 1 cup of sugar into a small saucepan.



Step 2: Add 1 cup of water.



Step 3: Heat over medium, stirring occasionally.



It'll look cloudy like this for awhile.



Step 4: Then, when all the sugar has dissolved, it will suddenly be clear. Remove from heat at that point.



Step 5: Let it cool and then pour it into a jar or other sealable container. Seal and store in the refrigerator for up to 1 month.



Cherry Lime Margarita

By Christine Pittman

If you're fancy and have a muddler, clap your hands. Clap! Clap! Now, go get it and make this Fresh Cherry and Lime Margarita. There's a secret ingredient in there too. You don't want to miss this!

Cherry and lime are pretty much the perfect flavor combination. Super-sweet with super-sour. There's a pinch of cinnamon in here too. You won't notice it but trust me, it so makes the drink.

The cherry flavor for this margarita is achieved through some intense fruit-muddling. You're going to put your fresh cherries and lime into a cocktail shaker and then smash the heck out of them with the handle of a wooden spoon (or [a muddler](#) if you're fancy enough to have one. It seems that I'm not. Old wooden spoon for me, thanks). Then you strain out the flavored liquid, dump the mushy fruit into the garbage and use the liquid to proceed with your regular margarita-making.

Cherry Lime Margarita

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Yield: 2 servings

Prep Time: 5 minutes

Cook Time: 5 minutes

Ingredients:

1 tbsp coarse salt (I use kosher salt)
1 lime, plus a couple more wedges for serving
12-15 fresh cherries, pitted
a pinch of cinnamon
2 ounces (that's 1/4 cup) tequila
1 ounce (that's 2 tbsp) agave syrup or simple syrup
4-6 whole unpitted cherries with the stems attached, for serving

1. Pour the salt onto a small plate. Cut a wedge out of the lime and cut a little slit into the flesh. Run the slit along the rim of two 6 oz. martini glasses or tumblers. Dip the lime-wetted rims of the glasses in the salt. Set aside.
2. Squeeze that same lime wedge into a cocktail shaker. Squeeze the juice from the rest of the lime into the shaker as well. Add the cherries and the cinnamon. Use a muddler or the handle of a wooden spoon to really squish everything up well.
3. Add the tequila and the syrup. Put the lid on the cocktail shaker and shake it for at least a minute. Strain the mixture into a small bowl. Discard everything from the shaker and rinse it out. Fill the shaker with ice and top it with the liquid from the measuring cup. Shake it. Shake. Shake. Shake it. Everything should be icy cold.
4. Fill the salt-rimmed glasses with ice and strain the drink over top. Garnish with fresh whole cherries and more lime wedges.

Salting That Rim – Let's Do It!

By Christine Pittman

To salt or not to salt, that is the question. And the answer is, “Heck yeah, salt!” If you agree, find out how to salt the rim of your margarita glass here with a step-by-step photo tutorial.

You definitely don't need a fancy glass-rimming kit to get the job done (but if you want one, we love [this one](#)). A dish, some salt and a lime wedge are all you need to rim a glass for your next margarita.

Some people say you should chill your glass before rimming. If you remember ahead of time, go for it. In my life, margaritas are pretty spontaneous so I know well that a room-temperature glass works too.

If you're doing a bunch of margaritas and/or if you have that glass-rimming kit mentioned above, you'll want to juice some limes and put the liquid on a rimmed plate or into the rimmer where it says “lime juice”. If you're just making a few, do this.



How to salt the rim

Continued from previous page



Step 1: Get yourself a quarter of a lime.



Step 2: Cut a notch in the lime.



Step 3: Run that notch all around the glass. All the way around, till it's good and wet.



Step 4: Put some salt in a dish that is bigger than the diameter of your glass. What kind of salt? Here we've used kosher.



Step 5: Tip the glass over into the salt. Now, I always do this like a cookie cutter, twisting it around. But I know other people say that this method leads to salt getting on the inside of the glass and then falling into your drink. I like a bit of salt in my drink so I don't mind. If you do mind, what you



do instead is to hold the glass at an angle such that only the outside planes of the glass touch the salt.

Step 6: Done! Hold it up and admire your salted handiwork.

Which Wonderful Soul Invented the Margarita?

By Amy Bowen

Here's some party trivia. Who invented the margarita? Was it a fussy starlet, a vacationing socialite or an enterprising vendor?

As with all good cocktails, many people claim that they were the ones who introduced the concoction of tequila, lime juice and triple sec to the world.

Here are my favorite stories.

Our first contender is Carlos Herrera, the owner of Rancho La Gloria in Tijuana. Around 1938, a customer named Marjorie King (who wanted to be an actress) came in and claimed that she was allergic to all alcohol, except tequila. You read that right: allergic to everything but tequila.

Anyway, good old Carlos took pity on dramatic Marjorie and created the margarita. His inspiration was the classic tequila shot, which we all know is done with a lick of salt and a suck of lime.

Not so fast, some say. The true creator of the drink is Margarita Sames. Margarita was a Dallas socialite vacationing in Acapulco in 1948. She invited her buddies, including Tommy Hilton, over and dreamed up the drink. Hilton liked it so much, he featured margaritas in his hotels.

Yet another theory centers around the United State's first importer of Jose Cuervo. The importer used the slogan, "Margarita: It's More than a Girl's Name" in 1948.

Who knows! But we do know one thing: The first frozen margarita machine was created in 1971 by Mariano Martinez, who owned restaurants in Dallas. The National Museum of American History now has this machine. No word if the museum staff brings out the machine for office parties.

Source: [Smithsonian Magazine](#)





Lemon Basil Margarita

By Christine Pittman

Who said margaritas had to be just about lime? This one's made with lemon. And what goes with lemon? Basil! We added it. It's good.

My neighbor has an insane amount of basil growing in her backyard and she said I can go snag some whenever I want. I wanted. So I went. And I got. And then I made a drink. And I drank.

It's was a Lemon and Basil Margarita. We all already know that lemon and basil go together. That's a given. And citrus and tequila? Duh. Mix the three, add a bit of sweetness and a rim of salt, you're golden.

Lemon Basil Margarita

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Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 5 minutes

Ingredients:

1 tsp coarse salt

1 medium lemon

8 big fresh basil leaves,
divided

1 ounce simple syrup

1 ounce tequila

1. Put the salt on a plate and use it to rim a highball or margarita glass. (Not sure how to rim a glass? Find out on page 16).
2. Into a bowl, squeeze all the juice out of the remainder of the lemon. Measure 1 ounce of juice into a cocktail shaker. Use your fingers to tear 6 of the basil leaves into the shaker. Add the simple syrup. Muddle everything around for at least a minute. Go on and pummel and bruise the basil leaves, really extracting all their flavor.
3. Add the tequila and stir it around a bit. Add 1 cup of ice. Put the lid on the shake it. Sh-sh-shake it.
4. Fill the salt-rimmed glass with ice. Tear in the remaining two basil leaves. Strain the tequila mixture over top of the basil and ice.

Taste Test! Best Salt for Rimming Margarita Glasses

By Christine Pittman

Most margarita recipes say to rim the glass with kosher salt. Why kosher salt? We needed to know and so we did a taste test to find out.

In researching for our margarita topic here on The Cookful, we've read A TON of margarita recipes. Most of them mention that you should salt the rim of the glass. And most of those say that you should use kosher salt to do it. We had to ask though, "Why kosher salt?" It seems to be the accepted norm but is it the only way to go?



You can of course buy salt that is specifically for rimming glasses. We're not sure that it's worth the extra money. But go ahead and check it out [over here](#). For our taste test, we turned to what we typically have in our pantries: iodized table salt, kosher salt, flaky sea salt.



TABLE SALT

What we immediately noticed is that you end up with QUITE a bit of salt on there. And it's really clumpy. It certainly doesn't look very nice. Then we poured in a margarita and tasted. It was VERY salty. Overpowering, really. We knew instantly that table salt was not going to be our favorite.

The Best Salt for Rimming Glasses

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KOSHER SALT

It certainly looks nicer. Less clumpy. You can also easily see that not as many grains of salt are on there. Definite improvement. The taste test? Not as salty. Much better.



SEA SALT

Finally, the sea salt. I had [Maldon sea salt](#) at home. I always do. My mother-in-law's originally from Maldon and whenever she visits she brings some straight from the source. The best. It certainly looks pretty on the glass.

Much fewer salt crystals actually stuck. The contrast between this and the table salt is huge. As to the taste? Divine. Really. This sea salt is less purely salty in flavor than the other two. It's very subtle. Just adds that tiny bit that you really want.

But it's a lot more expensive. The 8.5oz. box on Amazon is almost \$6.00. A [3lb. box of kosher](#) is \$8.00. Doing the math, a similar-sized box of Maldon would be around \$36.00. That's a huge difference.

Given the fact that a lot of salt is often wasted when rimming a glass, we're pretty sure that the sea salt is not the way to go. It looked and tasted better than the kosher, but not by enough to justify the cost. If you were having a fancy margarita party or using a very expensive tequila, it might be worth it. But for your regular day-to-day margs stick with the kosher.

All of that to say we agree with the recipes calling for kosher salt. But now we know why. We like knowing why.

Salty-Sweet Citrus Salt

By Christine Pittman

Feeling like you want to try something a bit different? Go a little wild? Get kinda crazy? Salty-Sweet Citrus Rim Salt is just the thing for your margarita glass.

OK, so now we know how to rim our margarita glasses and which type of salt to use. We also have a kick-ass Classic Margarita recipe to pour into that glass. But what if you want to do something a bit different? Go a little wild? Get a little crazy?

This is it! What you do is mix together kosher salt and sugar. Then add lemon and lime zest and rim away all day. Or until you fall over.

If you don't use up the full batch, no worries. It will keep for a week at room temperature in a sealed container. I hope you love it!



Prep Time: 5 minutes

1. Combine all ingredients. Use immediately or store in a sealed container for up to 1 week.

Cook Time: 5 minutes

Ingredients:

1/4 cup kosher salt

1/4 cup sugar

zest of 1 lime

zest of 1/2 lemon

101 Margaritas to Try

By Amy Bowen

Umm... but not all of them tonight! Margaritas go way beyond the traditional lime flavor. How about throwing in jalapeños, basil or even avocado (yes, really)? You'll want to try all 101 of these tequila-soaked drinks.

Here we go! 101 margarita recipes to try. I've given you the name of the margaritas as well as a list of the main ingredients so you can get a sense of the flavor profile. Click the links there to get the actual recipes and actual amounts. Have fun!

Fruit

1. [Apple Cider](#): Orange, apple, apple cider and cinnamon
2. [Avocado](#): Avocado, lime and orange
3. [Bahamarita](#): Kiwi, mango, lime, strawberry, lemon, cactus juice
4. [Blackberry Lemonade](#): Blackberry and lemonade
5. [Blackberry Mint](#): Blackberry and mint
6. [Blackberry-Thyme](#): Blackberry, thyme, lime, orange and sparkling wine
7. [Blood Orange](#): Blood orange juice, lime and agave
8. [Blue](#): Agave and lime
9. [Blueberry Lime](#): Blueberry, lime, agave and orange
10. [Roasted Blueberry Basil](#): Blueberry, basil, lime and orange
11. [Cherry Limeade](#): Cherry juice and limeade
12. [Fresh Cherry](#): Cherry, lime and agave nectar
13. [Coconut](#): Coconut, lime and orange
14. [Coconut II](#): Coconut water, lime, coconut and white chocolate
15. [Cranberry](#): Cranberry, lime and orange
16. [Dragon Fruit](#): Dragon Fruit, agave, lime and rose water
17. [French](#): Orange and lime
18. [Fresh](#): Lemonade and orange juice
19. [Fresh Honeydew](#): Honeydew, chili powder and lime
20. [Frozen Lemon and Mixed Berry](#): Lemon sorbet and mixed berries
21. [Frozen Peach](#): Peach, lime and orange
22. [Frozen Ginger-Peach](#): Peach, ginger and lime
23. [White Peach and Cherry](#): Peach and cherry
24. [Frozen Tangerine](#): Tangerine juice, lime and orange
25. [Grapefruit and Cantaloupe](#): Grapefruit, cantaloupe and jalapeño
26. [Pink Grapefruit](#): Ruby Red grapefruit juice, lime and orange
27. [Smoky Grilled Grapefruit](#): Grapefruit and lime
28. [Honeydew Rita-Margarita](#): Honeydew, honey and lime

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- 29. Mango: Mango and orange
- 30. Persimmon: Persimmon, orange and Sprite
- 31. Pineapple: Pineapple, orange and lime
- 32. Pineapple and Blueberry: Pineapple and blueberry
- 33. Grilled Pineapple and Jalapeño: Jalapeño, pineapple, honey and lime
- 34. Pink Lady: Raspberry, ruby red grapefruit and apple
- 35. Pink Lemonade: Pink lemonade and lime
- 36. Pomegranate: Pomegranate, lime and lemon
- 37. Prickly Pear: Lime, pear cactus juice
- 38. Red, White and Blue: Strawberry, coconut and blueberry
- 39. Roasted Grape: Grape, lemon and orange
- 40. Stoplight: Strawberry or Wildberry, mango and lime
- 41. Strawberry Coconut: Strawberry, coconut and lime
- 42. Strawberry Mango: Strawberry, mango and lime
- 43. Strawberry Margarita Punch: Strawberry, strawberry soda, limeade and orange juice
- 44. Strawberry Rhubarb: Strawberry, rhubarb, lime, orange
- 45. Sugarplum: Sugarplum syrup, lemon and cherry
- 46. Watermelon: Watermelon, orange and lime
- 47. Whole Citrus: Orange, lemon and lime
- 52. Devil's: Red wine.
- 53. Mint Julep: Mint, bourbon and lime
- 54. Mojito: Mint and lime.
- 55. Moonshine: Moonshine, orange juice and lime
- 56. Moscow Mule: Ginger beer, lime and orange
- 57. Sangria: White wine, orange and cilantro
- 58. Slushy-Blended: Agave and a whole lotta booze
- 59. Tequila Sunrise: Cherry, orange and lime
- 60. White Trash: Limeade, beer, Sprite
- Spicy**
- 61. Chipotle: Chipotle juice, orange and lime
- 62. Ginger: Ginger, nutmeg and lime
- 63. Norteno: Lime and green chili juice
- 64. Sangrita: Tomato juice, lime, agave, Spanish onion, Worcestershire sauce and hot pepper sauce

Boozy Flavors

- 48. Beer: Beer and lime
- 49. Cherry Beer: Cherry, beer, limeade and cherry soda
- 50. Ultimate: Beer, lime and orange
- 51. Champagne: Champagne, lime and orange. Find the recipe here.

101 Margaritas

Continued from previous page

65. Spicy: Spiced tequila, agave syrup, orange and lime

66. Spicy II: Jalapeño, limeade, grapefruit, lime and strawberries

67. Spicy III: Red pepper, lime, orange and cilantro

68. Strawberry Sriracha: Strawberry and sriracha

69. Red Chile-Guava: Chile-infused tequila, guava nectar, orange and lime

70. Roasted jalapeño: Jalapeño, lemon and lime

Herb

71. Green Tea: Green tea, lime and orange

72. Hibiscus: Hibiscus, lime, orange and agave

73. Lavender: Lavender and orange

74. Rosemary Ginger: Rosemary, ginger and lime

Dessert

75. Candy corn: Orange, orange soda, beer and limeade

76. Chocolate: Chocolate, cream, cinnamon, almond, orange

77. Cotton Candy: Cream soda, cotton candy, lime and orange

78. Dreamsicle: Orange and vanilla ice cream

79. Orange Salted Caramel: Orange, caramel and lime

80. Pecan Pie: Pecan, maple syrup, vanilla, orange and brown sugar

81. Peppermint: Peppermint, cherry and orange

82. Sour Patch Kids: Melon and orange

Vegetable

83. Beet: Beet syrup and lime

84. Caprese: Pickling liquid, basil, balsamic vinegar, lemon and lime

85. Carrot: Carrot, lime and orange

86. Celery: Celery and lime

87. Cucumber-Cilantro: Cucumber, cilantro, lime and orange

88. Cucumber Jalapeño: Cucumber, jalapeño and orange

89. Cucumber Watermelon: Cucumber, watermelon, lime, agave or honey

90. Kale: Kale, kale or any green juice, agave and lime.

91. Pumpkin: Pumpkin, orange, cinnamon, lime and allspice.

101 Margaritas

Continued from previous page

Margarita dishes (because why limit yourself to a drink?)

92. Lime-Shaped Margarita Gelatin Shots: Because Jell-O shots are always more fun in a lime peel. That makes it a fruit, right?
93. Strawberry Jell-O Shots: Just like the lime shots, these are made in the strawberry. You are one step closer to making an entire fruit salad of shots.
94. Margarita Bars: Take these to a picnic and enjoy.
95. Margarita Cheesecake: The only thing better than eating margarita cheesecake is drinking a margarita while you enjoy.
96. Margarita Cupcakes: Bake with margarita mix. Top with lime frosting.
97. Margarita Granita: A frozen treat with the classic margarita flavors.
98. Margarita Gummies: Why should the kids have all the fun eating gummies?
99. Margarita-Soaked Watermelon Slices: This is adult-only watermelon.
100. Salted Margarita Cream Pops: Key lime juice and sweetened condensed milk give this ice pop a key lime pie flavor, add tequila.
101. Strawberry Margarita Pancakes: Strawberry pancakes with lime syrup.

Contributors

Many thanks to our writers for this edition of The Cookful.



Amy Bowen

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



Christine Pittman

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Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Eggs Benedict, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



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