

More Natural Margaritas

If you read the ingredients on the bottle of margarita mix or sweet & sour mix you have, its likely loaded with artificial dyes and high fructose corn syrup. YUCK! Would you like a side of cancer with your drink? No thank you! So....here goes:

Using a sliced lime, run the cut side of the lime along the rim of the margarita glass, then dip in a plate of sea salt. Repeat with all glasses and set aside. Fill your cocktail shaker with ice and about 3/4 of the way with Simply Limeade. They sell it by the orange juice in grocery stores. Not great, but FAR better for you than the fake crap! Now fill up with tequila (I use organic tequila that my local liquor store carries) and add about 2 Tbsp. agave to sweeten even more if you like it sweet. Shake it up and pour WITH ice into glasses. Cheers!