

R e c i p e

SNOWSTORM MARGARITA



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Recipe: **HALFBAKEDHARVEST**

INGREDIENTS

- 1/3 cup unsweetened coconut milk
- 1-2 tsp honey or granulated sugar, adding more or less to taste
- 2 ounces silver tequila
- 1/2 ounce coconut rum
- 1/2 ounce orange liquor
- juice of 1/2 lime
- fresh mint, for serving
- sugared blueberries, for serving



CATEGORY
Drink



ISSUE
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- STEP 1** Bring the coconut milk and sugar to a simmer over medium heat in a small saucepan. Simmer 1 minute, then remove from the heat and let cool. To quickly chill, add a couple ice cubes.
- STEP 2** Fill a cocktail glass with ice.
- STEP 3** In a cocktail shaker, combine the tequila, coconut rum, orange liquor, lime juice, and coconut milk. Shake to mix. Strain into your prepared glass. Top with sugared cranberries and mint.

RECIPE NOTES

If you are using canned coconut milk (which I prefer), when you pour it over ice it will curdle up a bit if not stirred. It's still delicious, but you need to give it a stir before drinking to mix everything around again. And if you make the pitcher margarita, just be sure to give the batch a good stirring before you serve. The coconut milk can separate from the liquors as it chills.