

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Fresh Strawberry Margaritas



Ingredients:

- 2 cups fresh strawberries, stemmed and roughly chopped
- 1/2 cup granulated sugar
- 1/2 fresh lime juice
- 1 cup tequila reposado
- 1/2 cup orange liqueur
- 2 tablespoon powdered chile & lime seasoning (I use Tajin)
- Ice

Directions:

In a medium bowl combine the chopped strawberries with the granulated sugar; cover with plastic wrap and refrigerate for at least 10 to 15 minutes. (This allows the strawberries to release their juices and form a sweet syrup.)

Moisten rims of 4 glasses with lime wedges. Dip moistened rims in powdered chile & lime seasoning or coarse salt. Chill glasses in freezer until ready to serve.

Puree the strawberries and the syrup that has formed along with the fresh lime juice in a blender or food processor until smooth. Strain strawberry puree into a pitcher. Pour in tequila and orange liqueur. Stir gently to combine. Serve over ice in prepared glasses. ¡**Salud!**

<http://www.lacocinadeleslie.com/2015/05/fresh-strawberry-margarita-she-madeella.html>