



Pomegranate Margarita

This cocktail recipe is one of the best I've had in my 43 years on this earth. This is a strong drink, so proceed with caution 😊. Most requested for family gatherings during the holidays. Enjoy!

Ingredients:

- 1 frozen limeade (thawed) found in the frozen OJ section
- 2 cups water
- 3 ½ cups (28oz.) **gold** tequila (good tequila-Jose Cuervo Especial or better)
- 2 cups (16oz.) 100% pomegranate juice (Pom Wonderful)
- 1 cup (8oz.) triple sec
- 1 fresh pomegranate



Instructions:

1. Pour thawed limeade into large pitcher
2. Add water
3. Add tequila
4. Add pomegranate juice
5. Add triple sec
6. Mix well until combined (keep in refrigerator until ready to pour)

Lime sugar:

- 2 Tbsp. sparkling sugar or sanding sugar
- 2 tsp. lime zest
- Lime wedges

Instructions:

1. Using a small bowl, combine the sugar and lime zest. Transfer mixture onto a plate.
2. Rub a lime wedge around the rim of each glass. Invert glasses and dip each into the sugar mixture until evenly coated.
3. Pour prepared margarita into glasses.

Garnish with lime wedges and pomegranate fruit