

Frozen Coconut Margarita

Inside Out

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*1 cup crushed ice
2 ounces cream of coconut
1 1/2 ounces blanco tequila
1 ounce Triple Sec
1/2 ounce freshly squeezed
lime juice
chopped toasted shredded
coconut (for garnish)
toasted coconut slices (for
garnish)*

Sugar the rim of a margarita glass.

Pour the ingredients into a blender.

Cover and process until smooth.

Pour into a glass.

Garnish with chopped shredded toasted coconut
on the rim and toasted coconut slices.

*To make sugared rims,
moisten the rim of a cocktail
glass with a lime wedge.
Sprinkle sugar on a plate.
Dip the rim in the sugar. Fill
the glass with ice.*

Per Serving (excluding unknoc
items): 311 Calories; 10g Fat
(34.9% calories from fat); 0g
Protein; 42g Carbohydrate; 0
Dietary Fiber; 0mg Cholester
37mg Sodium. Exchanges: 2
1/2 Other Carbohydrates.