

Frozen Mint Margaritas

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Servings: 6

1 lime wedge
1 tablespoon granulated sugar
1 tablespoon Kosher salt
1 cup sugar
1 cup packed fresh mint leaves
2 cups water
3/4 cup tequila, divided
1/2 cup (4 limes) fresh lime juice
2 tablespoons Grand Marnier (orange flavored liqueur)
4 dashes Angostura bitters (optional)
lime wedges (for garnish)

In a flat dish, mix the granulated sugar and Kosher salt.

Use a wedge of lime to rub the rims of the margarita glasses.

Dip the rims of the glasses in the sugar/salt mixture.

In a medium saucepan over medium heat, combine the sugar, mint leaves, water and tequila. Cook for 3 minutes or until tiny bubbles form around the edge of the pan.

Remove the tequila mixture from the heat. Steep for 15 minutes.

Strain through a sieve into a bowl. Discard the mint.

Stir in the juice, Grand Marnier and remaining 1/2 cup of tequila. Cool to room temperature. Add the bitters, if desired.

Place the mixture in a zip-top plastic bag. Seal and freeze for 2 hours (the alcohol will separate). Knead the bag to combine the mixture.

Pour 2/3 cup of the margarita mixture into each of the margarita glasses.

Garnish with a lime wedge, if desired.

Yield: 6 2/3 cup servings

Per Serving (excluding unknown items): 208 Calories; trace Fat (0.1% calories from fat); trace Protein; 38g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 943mg Sodium. Exchanges: 0 Fruit; 2 1/2 Other Carbohydrates.