

# Honeydew Margarita

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## Servings: 2

2 cups (1/4 melon) honeydew melon chunks  
1/2 cup silver tequila  
3 tablespoons fresh lime juice  
1 tablespoon orange liqueur  
1 teaspoon agave syrup  
1 teaspoon sugar  
1/2 teaspoon coarse salt  
lime wedges (for garnish)

## Preparation Time: 10 minutes

In a blender, puree the honeydew until smooth. Transfer to a large cocktail shaker. Add the tequila, lime juice, orange liqueur and agave syrup.

On a small plate, combine the sugar and salt. Rub the rims of two cocktail glasses with lime wedges and dip into the sugar so that it adheres.

Add ice to the shaker. Carefully shake until very cold.

Fill the sugar-rimmed glasses with ice. Strain the margaritas into the glasses.

Start to Finish Time: 15 minutes

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Per Serving (excluding unknown items): 41 Calories; trace Fat (0.8% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 470mg Sodium. Exchanges: 0 Fruit; 0 Other Carbohydrates.

Beverages

## Per Serving Nutritional Analysis

Calories (kcal):	41	Vitamin B6 (mg):	trace
% Calories from Fat:	0.8%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	97.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	2mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	26

<b>Cholesterol (mg):</b>	0mg
<b>Carbohydrate (g):</b>	7g
<b>Dietary Fiber (g):</b>	trace
<b>Protein (g):</b>	trace
<b>Sodium (mg):</b>	470mg
<b>Potassium (mg):</b>	25mg
<b>Calcium (mg):</b>	5mg
<b>Iron (mg):</b>	trace
<b>Zinc (mg):</b>	trace
<b>Vitamin C (mg):</b>	7mg
<b>Vitamin A (i.u.):</b>	2IU
<b>Vitamin A (r.e.):</b>	0RE

**% Daily Value\*** 0.00%

### Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	0
<b>Other Carbohydrates:</b>	0

## Nutrition Facts

Servings per Recipe: 2

### Amount Per Serving

**Calories** 41 Calories from Fat: 0

### % Daily Values\*

<b>Total Fat</b> trace	0%
Saturated Fat trace	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 470mg	20%
<b>Total Carbohydrates</b> 7g	2%
Dietary Fiber trace	0%
<b>Protein</b> trace	
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<b>Vitamin A</b>	0%
<b>Vitamin C</b>	11%
<b>Calcium</b>	1%
<b>Iron</b>	0%

\* Percent Daily Values are based on a 2000 calorie diet.