

Jamaica Margaritas

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Servings: 8

Hibiscus blossoms can be found at Latin grocery stores.

This drink is particularly good when made with premium-quality tequila.

- 1 cup (2 oz) dried hibiscus blossoms**
- 3 cups water**
- 3/4 cup sugar**
- 1 1/4 cups tequila**
- 1/2 cup fresh lime juice**
- 1/3 cup Triple Sec or other orange-flavored liqueur**
- 8 lime slices (for garnish)**

Place the hibiscus blossoms in a strainer. Rinse under cold water.

In a medium saucepan, combine the blossoms, water and sugar. Bring to a boil.

Reduce the heat and simmer for 10 minutes.

Strain and discard the blossoms.

Cover and chill the hibiscus mixture.

In a large pitcher, combine the hibiscus mixture, tequila, lime juice and Triple Sec.

Serve over ice.

Garnish with the lime slices.

Yield: 1/2 cup

Per Serving (excluding unknown items): 157 Calories; trace Fat (0.2% calories from fat); trace Protein; 20g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.