

Pomegranate Margaritas

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Servings: 8

1/4 cup pomegranate juice

Kosher salt

2 1/4 cups pomegranate juice

1 1/4 cups silver tequila

1 cup Cointreau

2/3 cup freshly squeezed lime juice

lime wedges

Pour 1/4 cup of well-chilled pomegranate juice into a large shallow plate.

Spread the Kosher salt on another plate.

Moisten the outer edges of eight to ten margarita glasses (or glasses of your choice) with juice and then coat with salt.

In a large pitcher, combine the pomegranate juice, tequila, Cointreau and lime juice. Stir well. Add six ice cubes.

Pour into the salt-rimmed glasses. Garnish each glass with a lime wedge.

Set out the pitcher for refills.

Per Serving (excluding unknown items): 135 Calories; trace Fat (0.9% calories from fat); trace Protein; 19g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 1 Fruit.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	135	Vitamin B6 (mg):	.1mg
% Calories from Fat:	0.9%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	97.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	trace
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	92

Cholesterol (mg):	0mg
Carbohydrate (g):	19g
Dietary Fiber (g):	0g
Protein (g):	trace
Sodium (mg):	9mg
Potassium (mg):	159mg
Calcium (mg):	11mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	0IU
Vitamin A (r.e.):	0RE

% Daily Value 0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	1
Non-Fat Milk:	0
Fat:	0
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 135 Calories from Fat: 1

% Daily Values*

Total Fat trace	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 9mg	0%
Total Carbohydrates 19g	6%
Dietary Fiber 0g	0%
Protein trace	
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Vitamin A	0%
Vitamin C	0%
Calcium	1%
Iron	3%

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