
Tajin Limeade

Amanda Phillips - Portland, OR

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Servings: 8

Start to Finish Time: 20 minutes

3 tablespoons Tajin seasoning, divided

1 cup + 1 tablespoon sugar, divided

4 cups water, divided

3 cups fresh lime juice

lime wedges (optional)

Sprinkle two tablespoons of Tajin seasoning evenly in the bottom of two ice cube trays (sixteen cubes each). Fill with water and freeze.

In a saucepan, stir together one cup of sugar and one cup of water over medium-high heat. Bring to a boil, stirring frequently, until the sugar dissolves. Remove from the heat and let cool to room temperature.

In a large pitcher or bowl, stir together the lime juice, sugar mixture and remaining three cups of water.

On a small plate, combine the remaining one tablespoon of Tajin seasoning and one tablespoon of sugar.

Moisten the rims of eight tall glasses with lime wedges. Dip the glass rims into the Tajin mixture.

Place three to four ice cubes in each glass. Fill the glass with limeade.

Garnish with lime wedges, if desired.

Beverages

Per Serving (excluding unknown items): 122 Calories; trace Fat (0.6% calories from fat); trace Protein; 33g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.