

Blackberry Margaritas

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Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 30 minutes

1 1/2 tablespoons granulated sugar

1/2 teaspoon Kosher salt

1 lime

1 cup water

1/2 cup sugar

1 cup 100% agave blanco tequila

3/4 cup Grand Marnier

2/3 cup fresh lime juice

12 ounces fresh blackberries

In a dish, combine the granulated sugar and the Kosher salt.

Cut the lime into nine wedges.

Rub the rims of eight glasses with one of the lime wedges.

Dip the rims of the glasses in the salt mixture.

In a microwave-safe glass measuring cup, combine the water and sugar, Microwave on HIGH for 2 1/2 minutes, stirring to dissolve the sugar. Cool.

In a blender, combine the syrup, tequila, Grand Marnier, fresh lime juice and blackberries. Process until smooth. Strain the mixture through a cheesecloth-lined sieve over a pitcher. Discard the solids.

Serve over ice.

Garnish with the remaining lime wdges.

Yield: 8 1/2 cup

Per Serving (excluding unknown items): 148 Calories; trace Fat (0.3% calories from fat); trace Protein; 26g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 119mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.