

MEYER LEMON MARGARITA

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In the Bay Area where Meyer Lemons grow abundantly, they are a great substitute for limes. This recipe is for margarita served straight up with a variation for margarita on the rocks. Both versions show case the Meyer Lemon flavor very well. Meyer Lemons can also be substituted for limes in your favorite blended margarita recipe.

Warning... this margarita is very potent. Not your usual watered down faire.

Ingredients:

- 1 oz. Tequila, the best you can afford
- 1 1/2 oz. Triple Sec
- 1 -2 Meyer Lemons
- Sugar to taste (about 1 Tbs)
- Sugar or salt for rims, optional
- Cracked ice

Instructions:

1. Juice Meyer lemons, strain if necessary to remove seeds.
2. Optional: Salt or sugar rim of glass by placing a layer of salt or sugar in a flat saucer or container. Using juiced lemon rinds, moisten rim of margarita glass. Turn margarita glass upside down into salt or sugar layer and the salt or sugar will stick to the rim.

Margarita Straight Up:

3. Combine tequila, triple sec and Meyer Lemon juice in drink shaker with cracked ice.
4. Shake and add sugar to taste.
5. Strain margarita from drink shaker into margarita glass and enjoy!

Margarita on the Rocks:

3. Combine tequila, triple sec and Meyer Lemon juice in margarita glass with cracked ice.
4. Stir and add sugar to taste.
5. Serve and enjoy!

Makes 1 serving

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