

## **Watermelon Margaritas**

Makes 1 refreshing cocktail

*In terms of measurements, one ounce equals 2 tablespoons. Most jiggers are either 1 ounce or 1-1/2 ounces. The latter being the amount of liquor considered a serving.*

3 ounces fresh watermelon juice (see tips in my post on how to obtain this juice)

1 ounce good quality tequila

1/2 ounce Cointreau liqueur

1/2 ounce simple syrup\*

Juice of 1/2 a lime

Margarita salt

Lime slice, for garnish

Rub the lime slice around the edge of a martini glass and then dip the edge of the glass in margarita salt. Turn to coat.

Fill a cocktail shaker with ice. Add the fresh watermelon juice, tequila, Cointreau, simple syrup and lime juice and shake to combine. Use a strainer to pour the concoction into the prepared glass. Serve immediately garnished with a lime slice.

\*Simple syrup is as easy as it sounds. Simply combine equal parts sugar and water in a saucepan and bring to a boil. Boil, stirring occasionally, until the sugar completely dissolves. Allow to cool and then store in the refrigerator and use as needed.

***This recipe came from Minced blog at [www.mincedblog.com](http://www.mincedblog.com).***