

# DAIQUIRI/MARGARITA MIX

As I write this recipe out, it is late fall and quite chilly outside...but I am tempted to turn up the heat or sit closer to the fire, because these are good! Maybe I'll make fajitas or fish taco's to keep the theme going...

## INGREDIENTS:

1 Can Limeade (12 oz.)  
1 Beer (not dark)  
1 can (12 oz.) Sprite/7UP  
12 oz. Light Rum (for Daiquiri's) or Tequila (for Margarita's)

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Sliced Lime  
Kosher Salt (for Margaritas)

## DIRECTIONS:

For ease of measuring, pour your alcohol of choice into the Limeade container for 12 ounces.

Combine all of the liquid ingredients into a 2 quart pitcher or large bowl, and mix until combined.

Serve with lime and ice and enjoy responsibly....unless you or your guest(s) want the drink to be blended and/or with salt, in which case, do the following:

Whatever glass you intend to serve the drink in, fill it 2/3rds full of ice and place into a blender, then fill the glass 1/2 way with the liquid mix and add to the blender. Blend to desired consistency.

On a small plate, pour about 1/4 cup of kosher salt and spread evenly. Dampen a clean paper towel with water, rub it gently around the rim of the glass, then immediately place the glass rim into the salt, swirling around a bit. (Bartenders often have a saturated sponge to rub the rim of the glass on to dampen the rim. Your choice, depending on the number of drinks being served and the availability of clean sponges.)

Pour the blended nectar into the glass, add a lime wedge to the rim and enjoy summer regardless of which season it is!

