

BLACKBERRY MARGARITA

adapted from *Cooking Light*, June 2011

The Cooking Light

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 Triple Sec (or Grand Marnier as originally called for)

2/3 cup fresh lime juice

12 ounces fresh blackberries

Combine 1 1/2 tablespoons granulated sugar and kosher salt in a dish. Cut lime into 9 wedges; rub rims of 8 glasses with 1 lime wedge. Dip rims of glasses in salt mixture. Combine water and 1/2 cup sugar in a microwave-safe glass measuring cup. Microwave at HIGH 2 1/2 minutes, stirring to dissolve sugar; cool. Combine syrup, tequila, Triple Sec, fresh lime juice, and blackberries in a blender; process until smooth. Strain mixture through a cheesecloth-lined sieve over a pitcher; discard solids. Serve over ice. Garnish with remaining lime wedges.