

MISTLETOE MARGARITA

**** this recipe makes one cocktail but provides extra simple syrup & limes for more*

1 ½ OUNCES	Tequila (I like Tres Agaves Reposado)
2 OUNCES	Cointreau
2 OUNCES	White Cranberry Strawberry Juice Cocktail
2 OUNCES	Freshly squeezed lime juice (1-2 limes)
Extra Limes	for garnish (amount depends on how many cocktails you're making)
1 BAG	Fresh cranberries
1 OUNCE	Simple syrup (see below for "how to")
½ CUP	Water
½ CUP	Sugar
Coarse Salt	to rim glasses

To Make Simple Syrup:

1. In a saucepan over medium heat, combine the ½ cup water and ½ sugar. Whisk until sugar is dissolved and let simmer for a couple minutes. Remove from heat and cool to room temperature.

To Make Cocktail:

1. Dip rim of glass in lime juice, then dip in coarse salt. I like doing a thicker coat so it looks like snow.
2. Fill glass with ice cubes OR use ice cubes in shaker instead
3. In cocktail shaker, add: tequila, Cointreau, cranberry juice, lime juice, simple syrup. Shake for 45 seconds.
4. Pour into glass and garnish with floating lime wedge and fresh cranberries.