

# Blackberry Margaritas

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## Servings: 8

*1 1/2 tablespoons granulated sugar*

*1/2 teaspoon Kosher salt*

*1 lime, cut into wedges*

*1 cup water*

*1/2 cup sugar*

*1 cup 100% agave blanco tequila*

*3/4 cup Grand Marnier*

*2/3 cup fresh lime juice*

*12 ounces fresh blackberries*

In a dish, combine the confectioner's sugar and Kosher salt.

Rub the rims of eight glasses with one lime wedge. Dip the rims of the glasses into the salt mixture.

In a microwave-safe glass measuring cup, combine the water and sugar. Microwave on HIGH for 2-1/2 minutes, stirring to dissolve the sugar. Cool.

In a blender, combine the syrup, tequila, Grand Marnier, fresh lime juice and blackberries. Process until smooth.

Strain the mixture through a cheesecloth-lined sieve over a pitcher. Discard the solids.

Serve over ice. Garnish with the remaining lime wedges.

Start to Finish Time: 30 minutes

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Per Serving (excluding unknown items): 148 Calories; trace Fat (0.3% calories from fat); trace Protein; 26g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 119mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.

## Beverages

### Per Serving Nutritional Analysis

Calories (kcal):	148	Vitamin B6 (mg):	trace
% Calories from Fat:	0.3%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	99.1%	Thiamin B1 (mg):	trace

**% Calories from Protein:** 0.6%  
**Total Fat (g):** trace  
**Saturated Fat (g):** trace  
**Monounsaturated Fat (g):** trace  
**Polyunsaturated Fat (g):** trace  
**Cholesterol (mg):** 0mg  
**Carbohydrate (g):** 26g  
**Dietary Fiber (g):** trace  
**Protein (g):** trace  
**Sodium (mg):** 119mg  
**Potassium (mg):** 31mg  
**Calcium (mg):** 5mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 8mg  
**Vitamin A (i.u.):** 3IU  
**Vitamin A (r.e.):** 1/2RE

**Riboflavin B2 (mg):** trace  
**Folacin (mcg):** 2mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 83  
**% Refuse:** n.n%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 0  
**Other Carbohydrates:** 1

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## Nutrition Facts

Servings per Recipe: 8

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### Amount Per Serving

**Calories** 148 Calories from Fat: 0

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#### % Daily Values\*

<b>Total Fat</b>	trace	0%
	Saturated Fat trace	0%
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	119mg	5%
<b>Total Carbohydrates</b>	26g	9%
	Dietary Fiber trace	0%
<b>Protein</b>	trace	

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<b>Vitamin A</b>		0%
<b>Vitamin C</b>		14%
<b>Calcium</b>		1%
<b>Iron</b>		0%

*\* Percent Daily Values are based on a 2000 calorie diet.*