

## Beverage

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# Classic Shaken Margaritas

Epicurious

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### Servings: 2

**1 lime cut crosswise into 5 slices**

**coarse salt**

**1 cup ice cubes**

**1/2 cup premium tequila**

**1/4 cup triple sec or other orange liqueur**

**2 tablespoons fresh lime juice**

Place three lime slices in a single layer on a small plate.

Pour enough salt on another small plate to reach a depth of 1/4 inch.

Lightly press the rims of two margarita glasses onto the lime slices, twisting to extract the juices and coat the rims.

Dip the moistened rims into the salt to coat lightly.

In a cocktail shaker, combine the ice cubes, tequila, triple sec and lime juice.

Shake until the outside of the shaker becomes frosty.

Strain the mixture into the prepared glasses.

Garnish the rims with the two remaining lime slices.

Serve immediately.

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Per Serving (excluding unknown items): 4 Calories; trace Fat (2.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Fruit.