

## The Best Fresh Margaritas (Cook's Illustrated)

Makes about 1 quart, serving 4-6

### Ingredients:

4 tsp grated lime zest	pinch of table salt
1/2 cup lime juice from 2 to 3 medium limes	2 cups crushed ice
4 tsp grated lemon zest	1 cup agave tequila, preferably Reposada
1/2 cup lemon juice from 2 to 3 medium lemons	1 cup Triple Sec
1/4 cup superfine sugar	

1. Combine lime zest and juice, lemon zest and juice, sugar and salt in large liquid measuring cup; cover with plastic wrap and refrigerate until flavors meld, 4 to 24 hrs. (I always do the full 24 hrs, recommended.)
2. Divide 1 cup crushed ice between 4-6 margarita or double old-fashioned glasses. Strain juice mixture into 1-quart pitcher or cocktail shaker. Add tequila, Triple Sec and remaining crushed ice; stir or shake until thoroughly combined and chilled, 20 to 60 seconds. Strain into ice-filled glasses; serve immediately.

(I never use expensive tequila, learned a long time ago when you are mixing alcohol with mixers it is just not necessary. Let mixture steep for as long as you have, I think it makes a difference. I always put kosher salt on the rim of the glasses by rubbing the edge with lime and then dipping the edge of the glass in the salt. I have always doubled this recipe if I had 8 people. I have at least 8 margarita glasses that you can borrow if you want them. Have fun!)