

Our State eats

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Sweet & Sour Margaritas

Yield: 3 cups of mix.

For sweet & sour mix:

- 2 cups water
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup honey
- $\frac{1}{2}$ cup fresh lime juice (about 7 limes)
- $\frac{1}{2}$ cup fresh lemon juice (about 2 lemons)

In a medium saucepan, simmer water, granulated sugar, and honey over medium heat until sugar and honey are fully dissolved. Remove from heat and allow to cool completely.

Pour sugar water into a large jar or small pitcher. Stir in lemon and lime juice.

Refrigerate in a sealed container for up to a week.

For 2 margaritas:

- 3 ounces tequila
- 3 ounces sweet & sour mix
- $1\frac{1}{2}$ ounces triple sec
- 3 fresh lime wedges
- Coarse salt

Sprinkle a small amount of coarse salt on saucer. Rub 1 lime wedge around rim of glasses. Dip or roll the rim of each glass around in the salt just to cover of each rim. **Note:** May substitute sparkling sugar for salt or combine for a salty-sweet rim.

Fill glasses with crushed ice.

In a small pitcher, combine tequila, sweet & sour mix, and triple sec. Stir and pour over ice filled glasses. Garnish with a lime wedge.



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