

## Blue Margarita Recipe

Marcel · 04/03/2025



### Prep Time

5 Min

### Difficulty

Easy

### Servings

5

### Description

A refreshing and vibrant twist on the classic margarita, this Blue Margarita gets its stunning color from Blue Curaçao, a citrus liqueur. Perfect for summer nights or any festive occasion!

### Ingredients

- 1 ½ oz (45ml) Tequila Blanco
- 1 oz (30ml) Blue Curaçao
- 1 oz (30ml) Fresh lime juice
- ½ oz (15ml) Triple sec (optional, for extra citrus flavor)
- ½ oz (15ml) Simple syrup (optional, for a sweeter taste)
- Ice cubes
- Salt for rimming the glass
- Lime wedge & mint leaves for garnish

## **Instructions**

1. Run a lime wedge around the rim of a margarita glass.
2. Dip the rim in salt for a classic margarita touch.
3. Fill a cocktail shaker with ice.
4. Add tequila, Blue Curaçao, lime juice, triple sec, and simple syrup.
5. Shake well for about 15 seconds until chilled.
6. Fill the prepared glass with fresh ice.
7. Strain the cocktail into the glass.
8. Add a lime wheel and a sprig of mint for a refreshing touch.
9. Serve immediately and enjoy your tropical Blue Margarita!
10. Tips: For a frozen version: Blend all ingredients with crushed ice instead of shaking. Make it less sweet: Skip the simple syrup if you prefer a tangier cocktail. Want it stronger? Use an aged Reposado tequila for a deeper flavor.
11. Enjoy your Blue Margarita!