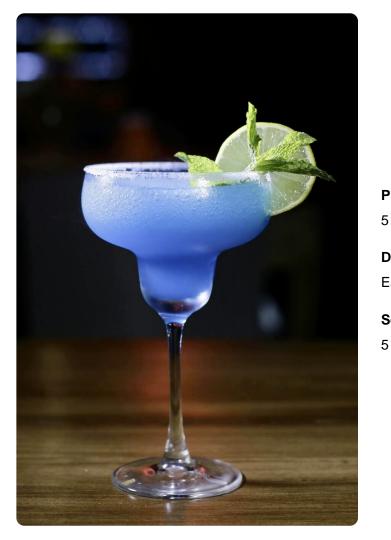


## **Blue Margarita Recipe**

Marcel · 04/03/2025



# Prep Time 5 Min Dificult Easy Servings

## 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 1/2 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!