

# Harriott's

## HARD LEMONADE MARGARITA

Make a 5-star recipe in minutes with no blender required.

### INGREDIENTS: **\*\*Instructions on back\*\***

- **1/2 can of Harriott's Hard Lemonade**
- **3/4 ounce (1 1/2 Tbsp) tequila** (preferably blanco, also called plato or silver tequilla, and made with 100% agave to avoid cheap fillers)
- **1 ounce (2 Tbsp) orange liqueur**, such as Triple Sec, Cointreau, or Grand-Marnier
- **1/4 ounce (1/2 Tbsp) freshly squeezed lime juice**
- **Kosher or flake sea salt for frosted glass** (instead of iodized salt)
- **Lime wedges for garnish**



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### STEPS:

1. **Frost the rim of a cocktail glass with salt or a mixture of salt & sugar.**  
*(Do this a few minutes ahead of time so it can dry and adhere well to the glass.)*
2. **Add all the ingredients into shaker with ice and stir until chilled - about ½ minute.**
3. **Strain into prepared glass with or without ice.**

### FROSTED GLASS:

1. **Dip the rim of the glass into a plate of water so that it coats just the rim and continue to hold it over the plate for a few seconds so that excess water drips off.**  
**Or, cut a lemon in quarters, then cut a notch into one of the quarters and run the wedge around the rim until wet.**
2. **Carefully dip the rim of the glass into a plate of sugar either straight in** *(so that the rim is even)* **or at an angle** *(so that only the outside plane of glass is coated).*