

Cranberry Margaritas

Serves 2

CRANBERRY COMPOTE

Ingredients

- 3 cups fresh cranberries
- 1/4 cup maple syrup
- 1/2 lemon juiced
- 1 tbsp grated lemon zest
- 1 tbsp grated fresh ginger
- *Skewer extra cranberries on toothpicks for garnish

Instructions

1. Combine first 3 ingredients in a sauce pan and simmer until cranberries burst and reduce to a thick compote.
2. Stir zest and ginger into the compote. Set aside.

NUTMEG RIM SALT

Ingredients

- 1 tbsp kosher salt
- 1 tbsp sugar
- 1 tbsp finely grated lemon peel
- 1 tsp nutmeg
- 1 lemon wedge
- 1 cup of ice

Instructions

1. Combine all ingredients in a dish larger than the rim of the glasses you will be using.
2. Use lemon wedge to moisten glass rims and dip into rim salt mixture.

CRANBERRY MARGARITAS

Ingredients

- 1 oz fresh lime juice
- 2 oz fresh orange juice
- 3 oz 100% blue agave blanco tequila
- 2 tbsp cranberry compote

Instructions

1. Combine all ingredients in a blender.
2. Pour in glasses with rims dipped in the nutmeg rim salt.
3. Garnish with cranberries on toothpicks and a lime wedge.

FOR MORE RECIPES VISIT : THECULINARYCURE.COM