

AN ABOVE AVERAGE MARGARITA

Thanks to TJ Monahan, *BOWA*



INGREDIENTS

- 1 1/2 ounces Casamigos tequila or preferred brand
 - 3/4 ounce Cointreau
 - 3/4 ounce lime syrup
 - Squeeze of fresh lime juice
 - Splash of Fever-Tree Tonic or preferred brand
- LIME SYRUP:**
- 8 ounce lime juice
 - 1 ounce water
 - 1/4 - 1/2 cup granulated sugar depending on preferred level of sweetness



PREPARATION

LIME SYRUP:

1. Add lime juice, water, and sugar to a small sauce pan and stir over low heat until the sugar is dissolved.
2. Start with 1/4 cup sugar. If your drink is too boozy, make a note for next time, and add some extra lime syrup or tonic to your glass this time.
3. Cool, then use right away or transfer to an airtight container and refrigerate for up to several months.

MARGARITA:

1. Combine all ingredients and serve over lots of ice.

NOTE FROM THE CHEF

Feel free to use your preferred brand of tequila, but if you ask me, George Clooney knows his way around a cactus.

There's a lot of hyperbole in recipe writing – 'world's best' 'perfect', 'mind blowing', etc. To be as candid with you as possible, this recipe, I think, makes an above average margarita.

If you make it for a group of friends at your next dinner party, they will certainly leave feeling as though you are a proficient barkeep. If you make it, drop me a line at tjmonahan@bowa.com and let me know if you were under, over, or just regularlywhelmed. ¡Salud!