



ORANGE BLOSSOM MARGARITA

2 OUNCES TEQUILA, PREFERABLY BLANCO
1 1/2 OUNCE FRESH LIME JUICE
1 OUNCE HONEY SYRUP (RECIPE BELOW)
1/2 OUNCE GRAND MARNIER
KOSHER SALT, FOR THE RIM OF THE GLASS (OPTIONAL)
1 TEASPOON NIELSEN-MASSEY ORANGE BLOSSOM WATER
MANDARIN ORANGE SLICES FOR GARNISH

COMBINE THE TEQUILA, LIME JUICE, HONEY SYRUP AND GRAND MARNIER IN A COCKTAIL SHAKER FILLED WITH ICE. COVER THE SHAKER, AND SHAKE WELL TO COMBINE AND CHILL THE INGREDIENTS. SPREAD THE SALT IN A FLAT DISH. DAMPEN A PAPER TOWEL WITH SOME ORANGE BLOSSOM WATER AND RUN IT ALONG THE RIM OF THE MARGARITA GLASS. PRESS THE RIM INTO THE SALT TO COAT. STRAIN THE MARGARITA INTO THE GLASS. SLIDE AN ORANGE SLICE ONTO THE GLASS FOR GARNISH AND SERVE.

HONEY SYRUP:

2/3 CUP HONEY
1/2 CUP WATER

COOK THE HONEY AND WATER IN A SMALL SAUCEPAN OVER MEDIUM HEAT, STIRRING OCCASIONALLY, UNTIL THE HONEY IS MELTED, ABOUT 2 MINUTES. LET COOL COMPLETELY. (THE HONEY SYRUP CAN BE REFRIGERATED FOR UP TO A MONTH.)

YIELD: 1 CUP (ENOUGH FOR ABOUT 8 COCKTAILS)

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