

Blueberry Lemonade Margaritas

(Total time: 25 minutes, plus chilling time, yields 4 servings)

Ingredients:

For the lemonade:

1/2 cup (95 g) granulated sugar

1 cup (190 g) blueberries

3/4 cup (175 mL) freshly squeezed lemon juice

For the margarita:

2 tbsp. granulated sugar

2 tbsp. kosher salt

1 lemon, cut into wedges

8 oz. (225 mL) tequila

4 oz. (113 mL) triple sec

1 c. (225 mL) blueberry lemonade

Ice

Directions:

1. To make the blueberry simple syrup, combine sugar and 1 cup water in a medium saucepan over medium heat, stirring until the sugar has dissolved. Stir in blueberries and bring to a boil; reduce heat and simmer until blueberries have broken down, about 3-4 minutes.
2. Strain blueberry mixture through a cheesecloth or fine sieve; let cool.
3. In a large pitcher, whisk together blueberry simple syrup, lemon juice and 5 cups water. Place in the refrigerator until chilled.
4. On a small plate, stir together sugar and salt. Rim each glass with a lemon wedge, then dip in sugar salt mixture.
5. Divide tequila, triple sec, and lemonade between 4 glasses. Fill each glass with ice, then top with blueberry syrup.
6. Garnish with a lemon wedge to serve.