

CHILI-LIME MARG-A-RITA

PREPARE TIME:

45 seconds

COOK TIME:

-

SERVING:

Per Serving

Chef Jeff Medeiros



INGREDIENTS:

- 3 parts Sweet & Sour Mix
- 1 part fresh lime juice
- 2 parts Tequila
- 1 part Orange Liquor
- Ice
- McCormick's Cattlemen's Chili Lime Rub
- ½ teaspoon each Sugar and salt
- Lime Wedge

DIRECTIONS:

1. Mix the sugar and 1 teaspoon McCormick's Cattlemen's Chili Lime Rub on a plate. Rim a glass with the lime wedge and dip glass in the sugar chili lime mix, set aside
2. Fill a cocktail shaker with Sweet and Sour, lime juice, Tequila, orange liquor and a pinch of McCormick's Cattlemen's Chili Lime Rub
3. Shake vigorously and pour into glass
4. Garnish with lime wedge & Serve!



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