

## CRANBERRY BLOOD ORANGE MARGARITA

### INGREDIENTS (for 4 6-oz servings)

2 cups fresh cranberries  
1/2 cup sugar  
1/2 cup blood orange juice  
1 cup tequila  
1/2 cup fresh squeezed blood orange juice  
3 tablespoons fresh lime juice  
1/2 cup cointreau  
ice cubes  
cranberries for garnish  
blood orange wedge for garnish

### DIRECTIONS

First, make your cranberry blood orange syrup. In a small sauce pan, simmer cranberries, blood orange juice and sugar until cranberries burst. With a wooden spoon, smash the cranberries on the side of the pan to release all their juices. Strain and allow to cool. You should have about 1/2 cup of syrup.

Rub the rim of four margarita glasses (or whatever glass you prefer) with an edge of a blood orange wedge or leftover rind. Swirl the rims through a small pile of kosher or sea salt to salt them. Add one or two large cubes into the glasses.

Combine blood orange juice, tequila, cointreau, cranberry syrup, and lime juice in an ice filled shaker. Shake vigorously for 15 seconds, then strain into the salted glasses. Serve or drink immediately.