Fresh Watermelon Margaritas, on the rocks

Ingredients (for 4 cocktails)
4 cups watermelon, cubed, seeds removed
2 tablespoons agave
4 limes, 3 juiced and 1 cut into wedges for garnish
8 ounces tequila
4 ounces triple sec (Cointreau)
ice

Directions
Run a slice of lime along the rim of your glasses, then dip the glass in the salt. Set glass aside.

In a blender, puree the watermelon and agave until smooth. Pour the puree through a mesh strainer, transferring the strained juice to a pitcher. Add the lime juice, tequila and triple sec. Stir to combine. Fill 4 glasses to the rim with ice then pour the margarita evenly into each glass. Garnish each with a lime wedge and serve immediately.