

Sweet Lime & Sea Salt Margarita

Ingredients

Cocktail

- 1 ½ oz blanco tequila
- 1/2 oz triple sec
- 1 oz agave
- 3/4 oz lime juice



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	1

Rimmer

- 2 cups TOSTITOS® Sweet Lime & Sea Salt SCOOPS!®
- 2 tsp sea salt
- 2 tsp lime zest
- 1 tsp sugar

Made with



TOSTITOS® Sweet Lime & Sea Salt SCOOPS!®

How to make it

[title]Rimmer

2. Combine chips, salt and lime zest into bowl of food processor.
3. Process into a coarse powder.
4. Reserve for later use by storing in airtight container.

[title]Cocktail

6. Dip rim of rocks or margarita glass into small pool of agave.
7. Dip agave-dipped glass into reserved rimmer mixture, fully coating rim of glass in chip-salt-zest-sugar mixture.
8. Allow to sit for at least 2 minutes before use.
9. Combine blanco tequila, triple sec, agave, and lime juice in shaker with ice.
10. Shake until very cold.

11. Pour entire contents of shaker into rimmed glass.

12. Garnish with lime wheel and whole chip.

13. Drink! Especially paired with TOSTITOS® Sweet Lime & Sea Salt SCOOPS!®.