

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

Rimmer

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

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, fulling 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.



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

Made with



**TOSTITOS® Sweet Lime & Sea Salt
SCOOPS!®**

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!®.