



FROM OUR *MARLIN BAR* COOKBOOK

Classic Margarita

MAKES 1 DRINK

Salt, for rimming glass

1 lime wedge

2 oz. blanco tequila

3/4 oz. orange liqueur

3/4 oz. fresh lime juice

1/4 oz. simple syrup (see below)

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. Put the salt in a shallow bowl. Rub the lime wedge around the rim of a rocks glass to moisten, then roll the rim of the glass in the salt to coat. Reserve the lime wedge to garnish the drink. Combine all the remaining ingredients in a cocktail shaker with ice. Shake well, then pour into the prepared glass. Garnish with the lime wedge.