



## **pitcher of strawberry-lemon margaritas**

BY CAROLINE CHAMBERS

Cook time: ~5 minutes!

Tools:

- [Chef's knife](#) (or any knife — it's for destemming the strawberries)
- [Blender](#)
- [Lemon squeezer](#), if you've got one
- Pitcher (optional)

Ingredients:

- 1 cup blanco tequila
- 1 cup fresh strawberries, destemmed (you don't have to cut them up, but really pack them in there!), plus a few strawberry slices for garnish
- 1/2 cup fresh lemon juice (from 3 to 4 lemons), plus some thin lemon slices for garnish
- 1/4 cup orange liqueur (such as triple sec or Grand Marnier, OR, for less sugar, the juice of 1 large orange — but add an extra splash of tequila!)
- 1 tablespoon fresh mint leaves, plus more for garnish
- Sugar, agave syrup, or simple syrup to taste, if needed

**Add 1 cup blanco tequila, 1 cup fresh strawberries (destemmed), 1/2 cup fresh lemon juice, 1/4 cup orange liqueur, and 1 tablespoon fresh mint leaves** to a blender and blend on

high speed for 20 to 30 seconds, until no strawberry specks remain. Taste. If your strawberries weren't at their peak it may need to be sweetened. If so, add **a touch of agave syrup, sugar, or simple syrup.**

To serve, you can either add it to a pitcher filled with ice and let people pour their own, or you can pour it evenly into 4 glasses full of ice. Garnish with **thinly sliced strawberries, thinly sliced lemon, and fresh mint** and ENJOY!

**NOTES:**

- This recipe will also work with raspberries or blackberries if you have a high-enough powered blender to blend the seeds, or if you're OK with a bit of texture.