



TROPICAL MARGARITAS

Cocktail | Preparation Time: 15 minutes | Serves: 4 | Difficulty: Easy

Mix a salty cocktail with Kosher Salt, juice, and add a nice crunch at the rim!

Ingredients:

- 2/3 cup cold pineapple juice, plus 1/2 cup
- 1/4 cup sugar
- 1 cup cold, cubed ripe mango (7 ounces)
- Juice of 2 limes
- 6 fl oz good-quality tequila
- 1 lime, ends trimmed and cut into 5 slices
- 1/4 cup Morton Kosher Salt



MORTON®
COARSE KOSHER SALT

1

In a small saucepan, stir together the 1/2 cup pineapple juice and the sugar.



2

Warm over medium-low heat, stirring, until the sugar is dissolved. Let cool completely. (You can cool this down fast by placing it over an ice bath.)



3 In a blender, puree the cubed mango, remaining $\frac{2}{3}$ cup pineapple juice, and the lime juice. (You should have approximately $1 \frac{2}{3}$ cups).

4 Pour a thin layer of salt on a small plate or saucer. Rub the rims of 4 (10-ounce) cocktail glasses with one of the lime slices and dip the rims of the glasses in the salt to coat.



5

Fill the glasses half full of ice. Set aside. Then fill a cocktail shaker half full with ice. Add half the puree mixture and half the pineapple syrup, then the tequila.



6

Shake until well chilled and then strain into 2 of the glasses.



7

Add a slice of lime to each of the 2 glasses. Repeat with the remaining ingredients, and serve.

**Tips for Success:**

- For an easy variation, muddle 1 tablespoon fresh cilantro in the bottom of each cup before adding ice and the shaken margarita. Use a cocktail stirrer to stir the ingredients together.
- For a less sweet margarita, use less of the pineapple syrup.
- Make sure that the mango is very ripe and fragrant for the best results.