

Traditional Margarita

From my book, *Summer: A User's Guide*

This recipe can easily be modified if you prefer a fruity, frozen Margarita. Simply add a handful of strawberries, some sliced mango, a splash of peach nectar – or whatever kind of summery fruit or fruit juice you have handy – and blend with ice.

1 1/2 ounces tequila
1-ounce Cointreau, Grand Marnier, or Triple Sec
1-ounce lemon juice
1-ounce lime juice
Kosher salt (optional)
Sliced limes (optional)

If you prefer your margarita with salt, pour salt onto small dish, moisten rim of chilled cocktail glass with sliced lime, and dip into salt. For a straight-up cocktail, add all ingredients and cracked ice to a cocktail shaker, shake well, then strain into a margarita glass. Garnish with a slice of lime. Makes 1 cocktail.

