



Olive on Tap Sparkling OMG Margaritas

INGREDIENTS: 2 OZ Tequila blanco I use Patron Silver *1 OZ Cointreau can substitute triple sec *1 OZ Lime juice freshly squeezed (about 2 limes) *4 OZ Orange juice (about two oranges) *1 OZ **Olive on Tap Golden OMG Balsamic** *Splash sparkling water *Ice cubes

Making Margaritas From Scratch After juicing the fruit, check to see if there's an abundance of pulp. If there is, run it through a fine mesh strainer. Personally, I like the pulp, but to each his own. Run a wedge of lime around the rim of the glasses. Lightly dip the rim of the glasses into margarita salt until the salt adheres. Fill the glasses with crushed ice. Pour the fresh juice into a cocktail shaker, along with tequila, Cointreau and a bit of simple syrup. Add ice cubes, secure the lid and shake until well blended and very cold. Strain into the prepared glasses. Top with a splash of sparkling water. This may seem controversial. Why would you want to add water to your margarita? Two reasons: It adds a little fizz to the drink and — again — avoids the overly sweet nature of traditional margaritas. If you're sweltering in the hot sun, cutting the sweet will actually make the cocktail more refreshing.

Garnish with a wedge of orange or lime or BOTH.