



Tamarind Margarita

Ingredients

- 2 parts tequila
- 1 part Grand Marnier (or other orange liquor)
- 1 part fresh-squeezed lime juice
- 1 part tamarind puree
- Ice
- Lime wedges
- Coarse sea salt
- Ancho chile powder

1. For the salt to rim the glass, mix the coarse salt with a small pinch of the ancho chile powder on a small plate.
2. Combine the tequila, orange liquor, lime juice, and tamarind puree in a cocktail shaker with ice. Give it a good shake to mix everything together and get it chilled.
3. Rub the rim of a glass with a lime wedge, and place into the salt to coat the rim of the glass.
4. Add a couple ice cubes to the glass and pour in the shaken cocktail. Garnish with a lime wedge if you like, and enjoy!