



# BLACKBERRY MARGARITA

SERVES: 1 | PREP TIME: 5M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

## INGREDIENTS:

4 Tbsp Crofter's Organic Premium Seedless Blackberry Fruit Spread

2oz Fresh Lime Juice

1.5oz Tequila

Ice Cubes

2 Tsp Course Sugar

2 Tsp Course Salt

Fresh Limes (Garnish)

## DIRECTIONS:

1. Place a cocktail glass in the freezer to chill. Squeeze the fresh limes until you get 2oz of fresh lime juice and slice 1 lime into wedges for garnish. Set aside.
2. To a cocktail shaker, add in 4-5 ice cubes followed by the Crofter's Organic Premium Seedless Blackberry Fruit Spread, fresh lime juice and tequila. Give it a quick stir. Place the lid on your cocktail shaker and shake the margarita for about 30 seconds to 1 minute. You want to keep shaking until you notice the margarita is a little frothy and the fruit spread is fully mixed in.
3. Next, grab your chilled cocktail glass and rub the rim with a wedge of lime. Then place the rim in a mixture of the course sugar and salt to coat. Pour the shaken Blackberry Margarita into the cocktail glass over ice, garnish with a lime wedge. Serve immediately and enjoy!