



12 Margarita Recipes

Description

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I love a fresh tasting margarita preferably homemade and not from a Jose Cuervo Mix. Not that thereâ€™s anything wrong with using mixers. I still drink margaritas with mixers, but I prefer a freshly made margarita on the rocks. Iâ€™m not a big fan of beer, but was surprised to find a few years ago that I like beer margaritas. In honor of Cinco de Mayo, I rounded up some thirst quenching margaritas. Iâ€™ve included a mix of fruity, frozen, skinny, and beer margaritas. Last year I went on a frantic search for 1800 Coconut Tequila after seeing a [coconut lemon grass margarita](#) on the blog Pineapple and C coconut. I shared it on my blog for [last yearâ€™s Cinco de Mayo](#).

If you aren't a fan of margaritas, I've also rounded up several sangria recipes which I share on my [Cocktail Hour Pinterest Board](#). If you're on Pinterest, you can follow me [here](#).

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If you love chips and salsa with your margarita check out my friend Kristin's recipe for [black bean mango salsa](#). Cheers and drink sensibly. Too much tequila isn't usually a good thing!

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