

A GRAND MARGARITA

When it's hot outside, there's nothing like a good old frozen margarita to take the temperature down a few notches. Here's a refreshing take on one that uses Grand Marnier rather than triple sec. I find it gives the drink a touch more elegance. I always drink mine without a salted rim, but feel free to salt yours. You can even do a sugar rim if you want to keep things sweet. Enjoy!

INGREDIENTS (serves 1)

2 ounces tequila

1 ounce Grand Marnier, plus drizzle for floater

2 ounces orange juice

juice of one lime

12 ice cubes

lime slice for garnish

PREPARATION

Place all ingredients, except the lime slice, in a blender. Blend until slushy. Pour into a margarita glass. Garnish with lime slice and drizzle more Grand Marnier on top as a floater.