



PREP TIME

10min



COOK

TIME

0min



SERVES

1

Sweet Lime & Sea Salt Margarita

INGREDIENTS

- [title]Cocktail
- **1 ½ oz** blanco tequila
- **1/2 oz** triple sec
- **1 oz** agave
- **3/4 oz** lime juice
- [title]Rimmer
- **2 cups** TOSTITOS® Sweet Lime & Sea Salt SCOOPS!®
- **2 tsp** sea salt
- **2 tsp** lime zest
- **1 tsp** sugar

HOW TO MAKE

DIRECTIONS

- [title]Rimmer
- Combine chips, salt and lime zest into bowl of food processor.
- Process into a coarse powder.
- Reserve for later use by storing in airtight container.
- [title]Cocktail
- Dip rim of rocks or margarita glass into small pool of agave.
- Dip agave-dipped glass into reserved rimmer mixture, fulling coating rim of glass in chip-salt-zest-sugar mixture.
- Allow to sit for at least 2 minutes before use.
- Combine blanco tequila, triple sec, agave, and lime juice in shaker with ice.
- Shake until very cold.
- Pour entire contents of shaker into rimmed glass.
- Garnish with lime wheel and whole chip.
- Drink! Especially paired with TOSTITOS® Sweet Lime & Sea Salt SCOOPS!®.

FEATURING