

INGREDIENTS	MEASUREMENTS
Ginger Syrup	
Water	1 cup
Sugar	1 cup
SupHerb Farms Fresh Frozen Ginger Puree	¼ cup
Ginger Margarita	
Ground ginger	1 tsp
Kosher salt	1 tsp
Ice cubes	5 each
Tequila	3 Tbsp
Ginger syrup	1 ½ Tbsp
Cointreau	1 Tbsp
Lime juice, fresh squeezed	1 tsp
Lime	1 wedge

GINGER SYRUP PREPARATION

1. Place all the ingredients in a large pot. Bring to a boil and turn off.
2. Allow syrup to cool completely.

Note: Ginger Syrup can be stored in the refrigerator for up to 1 week.

MARGARITA GLASS PREPARATION

1. Blend ground ginger and salt on a plate.
2. Moisten a margarita glass rim with water.
3. Dip the lip of the glass in the ginger salt mixture to coat the edges.
4. Set aside.

GINGER MARGARITA PREPARATION

1. Fill a cocktail shaker with ice.
2. Add the tequila, ginger syrup, Cointreau and lime juice.
3. Shake well.

TO SERVE

Pour margarita into the margarita glass and garnish with a lime wedge.