



**Two Jews Making Food
Episode 13
BLUEBERRY MARGARITA**

Ingredients:

- 1/4 cup fresh blueberries
- 1 ounce (2 tablespoons) fresh lime juice
- 4 ounces (1/2 cup) reposado or añejo tequila
- 1 1/2 ounces (3 tablespoons) Simple Syrup
- Few dashes orange bitters
- Ice
- Kosher or sea salt for rimming the glass (or raw sugar)

Instructions:

Rub the rim of two rocks or margarita glasses with a lime wedge. Swirl the rims through a small pile of kosher or sea salt to salt them (You can also leave this off, or use raw sugar if you don't like salt). Add ice cubes to the glasses.

In a cocktail shaker, muddle the blueberries and lime juice until the blueberries are pulverized. Add the tequila, Simple Syrup, bitters and a handful of ice to the shaker. Add a leftover rind or two from the limes. Shake vigorously for 15 seconds, and then strain into the salted glasses.

Na Zdorov'ya / L'Chaim!