



ginger peach tea margarita

We're feelin' pretty peachy as we gulp down this lip-smackingly delicious Peach Margarita, complete with ginger syrup.

SERVES: 5-6



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& lisa gnat

ingredients

Ginger Syrup

- ¼ cup water
- ¼ cup sugar
- 1 (2-inch) piece fresh ginger, sliced
- Honey, to rim glass
- Sea Salt, to rim glass
- 3 fresh peaches, chopped
- ¼ cup peach iced tea
- 2 tbsp ginger syrup (recipe above)
- 3 oz tequila
- 2 oz Cointreau
- 2 oz fresh lime juice
- 4 cups ice cubes
- Peach slices, for garnish

directions

1. For the ginger syrup, in a small saucepan, whisk water and sugar together over medium-low heat until sugar dissolves. Add ginger slices and boil gently for 4 minutes. Remove ginger slices and cool syrup.
2. To rim the edge of the margarita glasses, coat rim with honey and dip glasses into sea salt. Set aside.
3. Place peaches, Peach Tea, ginger syrup, tequila, Cointreau, fresh lime juice and ice in a blender. Blend until smooth. Pour into prepared glasses and garnish with a fresh peach slice.



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