

# Cranberry Margaritas

Festive cranberry margaritas with homemade cranberry syrup, silver tequila, and fresh lime. Perfect holiday cocktail with vibrant color and tart-sweet flavor.

10	15	25	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Cranberry Margaritas

## Ingredients

- 1 cup cranberry
- 1 cup granulated sugar
- 1 cup water
- 1 oz tequila
- 1 oz orange liqueur
- 1 oz lime juice

## Instructions

- 1 Make the Cranberry Syrup**

Combine 1 cup fresh cranberries, 1 cup sugar, and 1 cup water in a small saucepan. Bring to a boil over medium-high heat, stirring until the sugar completely dissolves.
- 2** Reduce heat to medium and simmer for 8-10 minutes, stirring occasionally, until the cranberries burst and the mixture thickens slightly.
- 3** Strain the hot syrup through a fine-mesh sieve into a bowl, pressing the cranberry solids with the back of a spoon to extract all liquid. Discard the pulp and let the syrup cool to room temperature, about 15 minutes.
- 4 Prepare the Glass**

Rub a lime wedge around the entire rim of a margarita glass to moisten it evenly.
- 5** Dip the moistened rim into a shallow plate of coarse salt, rotating the glass to coat the rim completely. Set the prepared glass aside.
- 6 Mix the Margarita**

Fill a cocktail shaker with ice cubes. Add 1 oz silver tequila, 1 oz orange liqueur, 1 oz fresh lime juice, and 1 oz of the cooled cranberry syrup.
- 7** Seal the shaker and shake vigorously for 15-20 seconds until the outside of the shaker feels very cold and frosty.
- 8 Serve**

Fill the prepared glass with fresh ice cubes. Strain the margarita into the glass, pouring slowly to avoid disturbing the salt rim.
- 9** Garnish with fresh cranberries and a lime wedge on the rim. Serve immediately while cold.

## Tips

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Use 100% blue agave tequila for the smoothest, cleanest flavor that won't compete with the cranberry's natural tartness.

Make cranberry syrup in advance - it keeps for up to a week refrigerated and actually improves in flavor after the first day.

Chill all ingredients and glassware beforehand to ensure your margaritas stay perfectly cold and refreshing.

Strain the cranberry syrup thoroughly to remove all pulp for the smoothest cocktail texture and clearest color.

Rim only half the glass if serving guests with different preferences - they can choose which side to drink from.

Freeze fresh cranberries to use as ice cubes that won't dilute your drink while adding visual appeal.

Adjust sweetness gradually by tasting as you go - cranberry tartness can vary significantly between batches.

Double-strain the final cocktail through a fine mesh strainer for professional-quality smoothness and clarity.