

Tommy Bahama®

FROM OUR MARLIN BAR COOKBOOK

Blood Orange Margarita

MAKES 1 DRINK

Salt, for rimming glass

1 lime wedge or dehydrated blood orange wedge

1.5 oz. blanco tequila

1 oz. orange liqueur

1 oz. scratch sour

1/4 oz. fresh lime juice

1/2 oz. Blood Orange Juice (see below)

INSTRUCTIONS

1. **Blood Orange Juice:** Combine one part Blood Orange Perfect Puree and one part Orange Juice and shake. Refrigerate in a lidded container.
2. Put the salt in a shallow bowl. Rub the lime wedge around the rim of a rocks glass to moisten, then roll the rim of the glass in the salt to coat. Reserve the lime wedge to garnish the drink. Combine all the remaining ingredients in a cocktail shaker with ice. Shake well, then pour into the prepared glass. Garnish with the lime wedge or dehydrated blood orange slice.