



PICANTE PEACH MARGARITA

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Servings: 1 (or just make a pitcher)

Summer's here and it's time to make margaritas. But not just any margarita. A refreshingly tangy Picante Peach Margarita zestfully prepared with Regina's Farm Kitchen® Peach Habanero Artisan Fruit Spread. Let's get this party started.

WHAT YOU NEED

1 jar RFK Peach Habanero artisan fruit spread
3 oz. of tequila
4 oz. of your favorite margarita mix (or use the recipe below)
Lemon salt for rim
Fresh peaches (optional for the glam look)
Fresh blackberries (optional for the ultra-glam look)
Shot glass for measuring
Ice
Shaker

INSTRUCTIONS

Put the tequila, margarita mix, lime juice and one heaping teaspoon of Peach Habanero fruit spread into the shaker. Add one scoop of ice. Cap it and shake it like you mean it.

Dip your glass in a plate of margarita mix to wet the rim. Dip the moistened rim in the lemon salt. Pour your shaker into the salt-rimmed glass and garnish with a peach/blackberry slice.



RFK'S MADE-FROM-SCRATCH MARGARITA MIX

Yields two cups — Enough for four cocktails

Make this once, and you'll never go back to store-bought mix. Keeps nicely in the fridge for whenever your margarita craving strikes.

WHAT YOU NEED

1/3 cup granulated sugar
2/3 cup freshly squeezed orange juice (2–3 oranges)
1 teaspoon orange zest
1 cup fresh lime juice (6–7 large limes)
2 teaspoons lime zest

INSTRUCTIONS

In a saucepan, combine sugar, orange juice, lime juice and zests. Heat over medium heat, stirring frequently until the sugar is dissolved, about 5 minutes.

Let cool, and store in the fridge in an airtight bottle.

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