



**REGINA'S**  
**FARM KITCHEN®**

## CHILLY STRAWBERRY MARGARITA

**SERVING SIZE:** 1 drink

**INGREDIENTS:**

1 jar Regina's Farm Kitchen® Strawberry Smoked Chipotle artisan fruit spread

3 oz. tequila

4 oz. margarita mix (Or make your own from scratch, see recipe on back)

Lemon salt for rim

Fresh strawberries (to impress your guests)

Fresh lime wheel (to ultra-impress your guests)

Shot glass for measuring

Ice

Shaker



# CHILLY STRAWBERRY MARGARITA

Tired of nibblin' on sponge cake? Well, grab your long-lost shaker of salt and belly up to the bar at Regina's Farm Kitchen® cantina. We're serving up a zesty, smoky, frosty new margarita recipe, guaranteed to curl your toes and change your attitude. Some people claim that there's a woman to blame. Damn straight.

**SERVING SIZE:** 1 drink

## INSTRUCTIONS:

Put the tequila, margarita mix and one heaping teaspoon of RFK Strawberry Smoked Chipotle 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 strawberries and lime wheel.



For other recipe ideas and to order, please reach out to us on social media or [reginasfarmkitchen.com](https://reginasfarmkitchen.com)



## RFK'S MADE-FROM-SCRATCH MARGARITA MIX

**SERVING SIZE:** Yields two cups — enough for four cocktails

### INGREDIENTS:

- 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.*