

Margaritas for a Crowd

Servings: 20

Source: Salsas That Cook By Rick Bayless

Ingredients

- 1 (750 ml) Silver Tequila
- 1 cup Cointreau Or Triple Sec
- 1 cup Freshly Squeezed Lime Juice, Plus More For Rimming
- Coarse Kosher Salt
- 1 gal Ice Cubes

Method

1. Just before serving, in a half-gallon pitcher combine the tequila, the minimum amount of Cointreau or Triple Sec and the lime juice. Taste and add more orange liqueur if you think your margaritas need more sweet oranginess to balance the other flavors. Remember, you're tasting it warm and undiluted; when chilled and diluted, the flavors will be mellower and the lime's tartness will be more attractive (tangy warm champagne is not nearly as inviting as it is ice-cold).
2. Pour several tbsp of lime juice onto one small plate and several tbsp coarse salt onto another. Have martini glasses at hand.
3. Invert glass into the plate with lime juice to moisten the rim, then lightly dip it into the plate with the salt. For each drink measure 2 ounces ($\frac{1}{4}$ cup) of the margarita mixture into a cocktail shaker (I can do 3 drinks at a time comfortably in mine. If you have a 2-oz ladle that you can keep in the pitcher, measuring goes much faster. Add ice cubes (I put in 5 cubes for 1, 8 for 2, and 10 for 3). Secure the lid and top and shake vigorously for 10 to 15 seconds. Strain into the salt-crusted glasses and hand off to the lucky recipients.

Makes 20 - 24 drinks.