

CHEF'S CORNER

WITH CHEF AMELIA

STRAWBERRY MARGARITA

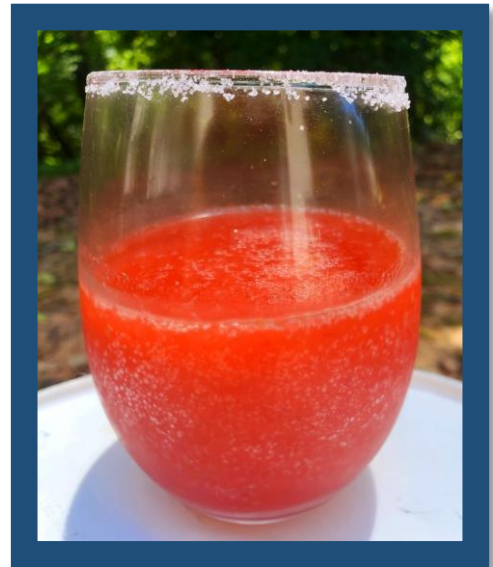
FROM CHEF AMELIA'S KITCHEN [FOR THOSE 21+]

A NOTE FROM CHEF AMELIA:

Spring for me will always mean strawberry season. Just like tomatoes in August, there is no better tasting strawberry than one picked at the peak of its season, still warm from the southern sun. The season is so short that I like to buy tons of strawberries when they're ripe, then quarter and freeze them for smoothies and margaritas year-round. Be careful with this recipe--it is extremely easy, extremely delicious, and extremely strong! Remember, you can always add more tequila, but you can't take it back out!

INGREDIENTS:

- 1 pound ripe strawberries, tops removed
- ½ cup granulated sugar
- 8 ounces of silver tequila
- 1 large lime, juiced
- Salt, optional for rim
- Granulated sugar, optional for rim
- Ice, optional



INSTRUCTIONS:

1. Blend the strawberries, sugar, and tequila in a blender until smooth.
2. At this point, you can strain and pour over ice if you like it on the rocks, or you can add ice and blend it up for a frozen margarita.
3. For the rim, rub your lime over the lip of the glass, then dip in granulated sugar or salt.