

Beer Margaritas with Lime

***Carolyn
Thurston's
Cookbook***

<http://www.tastingspoons.blogspot.com>

From a cooking class.

Servings: 4

Preparation Time: 10 minutes



1. Rub a wedge of lime around the rim of 4 margarita glasses and dip in salt. Fill glasses with ice and drop lime into glass.
2. In a pitcher combine the beer, limeade and tequila. Pour over ice and serve immediately.

So easy, and delicious, even if you don't like beer.

1 whole lime, cut in wedges

1/4 cup coarse salt

24 ounces light beer, like Miller or Budweiser

1/2 cup limeade, frozen concentrate

1/2 cup tequila, chilled

ice cubes

Per Serving (excluding unknown items): 185 Calories; trace Fat (0.7% calories from fat); 1g Protein; 22g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5646mg Sodium. Exchanges: 1/2 Fruit.