

**My OMG Super Start to the Summer 2011 Ginger Margarita Recipe**

1 teaspoon Ground Ginger CRISPS (See below)  
2 teaspoons kosher salt  
Ice  
3 tablespoons añejo tequila  
1 1/2 tablespoons **Ginger-Lime Syrup** (see below)  
1 tablespoon Cointreau  
1 teaspoon fresh lime juice  
1 lime wedge, for garnish

**NOTE:** On a plate, mix the ground ginger CRISPS (see below) and salt. Moisten the rim of a margarita glass with water and dip the rim in the ginger salt to coat.

Fill a cocktail shaker with ice. Add the tequila, Ginger-Lime Syrup, Cointreau, lime juice, and shake well. Strain the drink into the margarita glass, garnish with the lime wedge and serve.

**Ginger-Lime Syrup**

4 ounces fresh ginger, peeled and thinly sliced (1 cup)  
1 cup fresh lime juice  
1 cup sugar

In a small saucepan, combine the ginger, lime juice and sugar and bring to a boil. Boil for 2 minutes. Let cool to warm, then puree in a blender. Pour the puree into a fine strainer and press on the ginger to extract as much syrup as possible from the strainer.

**NOTE:** Squeeze all the syrup liquid that you can, through the strainer and then...

**Ground Ginger Crisps**

**OK NOW THIS IS THE SECRET:** take what is leftover as solids, spread evenly on to a silpat, and dry in a 175-degree oven for two hours. What you are left with, is kinda what looks like dried parmesan crisps. Break these up and I grind some of them up in my mini processor to add to the rimming salt!! **NOTE:** I save some of the left over crisps for other garnishing.

Trust me you HAVE to try this recipe....

Enjoy!

Check out this web site too, for the shatterproof glassware I use, LOVE them!!