

The Margarita Recipe Book

The Margarita Recipe Book

Blended Drinks Specially
Created For The
Margaritaville Frozen
Concoction Makers



The Margarita Recipe Book

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The Margarita Recipe Book

Margaritas And Blended Drinks Specially Created For Your Margaritaville Frozen Concoction Maker

Thank you for downloading our Margarita recipe report. Included in this report are our most popular recipes. Five of the recipes are the shaken variety and the rest are blended frozen margaritas.

We hope you enjoy these recipes and stop by MargaritaOverload.com and check out the rest of our available recipes and other great items.

Enjoy!



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We included this recipe first because we use it a lot and you will too.

Create Your Own Special Blends As Well!

Grocery stores have evolved to the point now that certain fruits and berries are available year round. Items like raspberries,



blueberries, blackberries and even strawberries are pretty easy to come by even in the dead of winter. This makes it easier than ever to whip up flavored simple syrup whenever the need arises. A better idea though might be to mix them up and then freeze them. That way not only are they available at a moment's notice, you can also use other fruits, such as peaches, when they are in season.

What is simple syrup? Well it is just what the name implies, simple to make and simple to use. They are great for making [fruity adult mixed drinks](#) and even snow cones for the kids. A minimum of two ingredients comprise a syrup mixture, water and sugar at a 1:1 ratio. The fun comes in when you start adding the fruits and berries alone or in combination to the brew. A sample recipe for a syrup mixture would be as follows.

- 3/4 cup of sugar
- 1 cup of water
- 1 cup of blueberries, blackberries, strawberries, etc...
- Freezer tape (Always label your syrups).

You would then combine the ingredients (you will want to cut larger fruit into smaller pieces) into a pot, bring to a boil and then continue to

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simmer for about 5 minutes. After the 5 minutes is up remove the pot from the heat and allow it to cool completely.

The cooled mixture will of course be filled with all kinds of solids like pulp, which you will want to remove. To accomplish this feat we simply line a wire mesh strainer with several layers of cheesecloth and place it over a large bowl. Pour the fruit mixture into the strainer and allow the liquids to drain into the bowl, squeezing out the remaining liquid after draining is finished.

As an alternate and I think easier method of removing the solids is to grab a fine mesh fruit bag at



your local supermarket. These are much cheaper than cheese cloth and have the added virtue of being reusable. Simply line a strainer with the fruit bag and pour the mixture in, all of the solids will be trapped and you can squeeze the bag to retrieve the remaining liquid. Then wash and reuse.

Now all you need to do is to pour the syrup into ketchup squeeze bottles or other handy container and pop it into the freezer. This syrup mixture will not freeze completely due to its high sugar content, but this is a good thing. I say this because it makes it easy to thaw them by filling your sink with warm water and soaking the container for a short time.

Here is a warning though about the amount of sugar you use in the syrup. The standard recipe calls for a 1 to 1 mix of sugar to water. Certain fruits, such as ripe peaches, are higher in sugar than other fruits

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and that sugar will be added the syrup as well. So taste the fruit first and if it tastes very sweet reduce sugar to water ratio to $\frac{3}{4}$ to 1 or $\frac{1}{2}$ to 1.

Now grab yourself some fruits and berries and start mixing up a few simple syrups. Don't be afraid to combine berries and fruits either, mix up a batch of peach/strawberry or blackberry/blueberry, you never know when you're going come up with the next great mixture.

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The Shaken Margarita

Not for the Margaritaville Machine but
you know someone is going to ask for a
shaken version.

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Beer Margarita

Beer Margarita Ingredients

- 1/2 (12 fluid ounce) can of frozen limeade concentrate
- 6 fluid ounces tequila
- 6 fluid ounces water
- 6 fluid ounces beer
- ice
- 1 lime, cut into wedges



Mixing Instructions

1. Add limeade, tequila, water, and the beer into a large pitcher. Mix the ingredients until well-blended, and limeade has melted. Add lots of ice, and garnish with lime wedges. Add more water, if needed.
2. Option two would be to make it a frozen version by adding the ingredients to a blender and blending everything to the desired consistence.
3. Either way when the drink is ready rub the rim of the glass with a lime wedge and dip in a salt rimmer.
4. Serve and enjoy.

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Patron Margarita

Patron Margarita Ingredients:

- 1 1/2 ounces Patron Silver Tequila
- 1 ounce Patron Citronge Liqueur
- Sweet and sour mix
- Juice from half a lime
- Juice from half a lemon
- Lime wheel as garnish



Mixing Instructions:

1. Combine all ingredients in a shaker with ice.
2. Shake till chilled, then strain into a margarita glass or pour over ice.
3. Optionally you can salt the rim of the glass.

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Skinny Margarita

Skinny Margarita Ingredients:

- 2 oz of 100% Agave clear Tequila.
- 1 tbsp of fresh lime juice
- A splash of Grand Marnier or Triple Sec
- Ice

Mixing Instructions:

1. Combine all the ingredients in a shaker with ice and shake until chilled.
2. Strain and pour into a margarita glass. Optionally you can leave the ice in when serving.
3. If you like your margarita as more of a frozen one, just substitute a blender for the shaker.



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Blue Margarita

Blue Margarita Ingredients:

- 3 oz 1800® Tequila
- 1 1/2 ounces Triple Sec
- 1 oz [Blue Curacao liqueur](#)
- 1 1/2 teaspoons superfine sugar
- 1 oz lime juice
- [Salt Rimmer](#)



Mixing Instructions:

- Rub rim of cocktail glass with lime juice
- Dip rim in salt rimmer
- In a shaker shake Blue Curacao, Triple Sec, lime juice, sugar, and tequila with ice, strain into the salt-rimmed glass, and serve
- For the frozen version simply replace the shaker with a blender and blend to your desired consistency.
- To reduce the calorie count a bit substitute 2 packets of Splenda for the sugar.
- Serve with a few pineapple slices.

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Perfect Margarita

Perfect Margarita Ingredients:

- 1 1/2 oz. of 100% agave tequila
- 3/4 oz. triple sec or Cointreau
- 3/4 oz. Grand Marnier
- 1 to 1 1/4 oz. of fresh squeezed lime juice
- Salt for the rim of the glass



Mixing Instructions:

In a cocktail shaker combine all the ingredients with ice and shake until the outside of the shaker frosts up. Wipe the rim of the Margarita glass with a lime wedge and dip into salt. Strain and pour drink into the glass and garnish with a wedge of lime if desired.

Although not exactly proper a frozen version of this drink can be made by substituting a margarita blender for the shaker. The important thing is that you are using 100% agave tequila.



The Blended
Frozen Drink
Menu

Time to show off that new
Margaritaville Machine

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Black Strawberry Margarita

Black Strawberry Margarita Ingredients:

- 2 ounces of La Fiesta Blackberry Margarita Mix.
- 1 ounce of your favorite Strawberry Margarita Mix.
- 1 ounce of triple sec.
- 1 ounce of your favorite Silver Tequila.
- Fresh strawberries and blackberries.
- Lime wedge.
- Sparkling sugar or margarita salt.
- 1 cup of ice.



Mixing instructions:

- Grab your extra-large Margarita glass (this will save you trips back to the blender) and prepare it by rubbing it with a lime wedge and then pressing it into the sugar or salt, your choice.
- Pour the blackberry mix, strawberry mix, triple sec, tequila the ice into the blender and blend until a nice smooth consistency is attained. Using the Key West or Fiji Models set the number of drinks to 1 and the type of drink to ritas (Key West, Fiji and Tahiti models)
- Carefully pour the drink into the Margarita glass, top it with a big strawberry and lime wedge. Serve with fresh strawberries and blackberries on the side.

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Dark Passion Hurricane

Dark Passion Ingredients. (Makes two drinks)

- 1 ½ ounces of light rum.
- 1 ½ ounces of dark rum.
- 1 ½ ounces of passion fruit rum.
- 2 ounces of grenadine.
- 2 ½ ounces of orange juice.
- 2 ½ ounces of pineapple juice.
- Orange slices.



Drink Mixing Instructions.

- Grab a hurricane glass. A definite must for a Dark Passion Hurricane.
- Next take your Margaritaville frozen drink maker, add the rums, grenadine, orange juice and pineapple juice into the blending jar. Set the number of drinks on the control panel to 3 and if you have a Fiji, Bali or Tahiti model take an additional step and set the type of drink to ritas.
- Note:
- For those folks using a regular blender start with 2 cups of ice and if the drink isn't thick enough just add more ice and blend. Oh and make sure you avoid those chunks of ice at the bottom of your glass after you get done blending
- Next press the shave/blend button and let the machine do its thing.
- Pour the drink into the glass and serve with a few orange slices on the side and enjoy.

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Creamy Blended Frozen Yogurt Shake

Blended Yogurt Shake Ingredients: (Makes 2 drinks)

- 1 ½ ounces of Firefly Peach Moonshine.
- 1 ½ ounces of Orange Cream Vodka.
- 4 ounces of homemade peach syrup or Torani Peach Syrup.
- 3 scoops of Greek Vanilla Frozen Yogurt.
- 1 can of whipped cream.
- Maraschino Cherries.
- 1½ – 2 cups of ice.



Mixing Instructions:

- Grab yourself 2 – 10 ounce Collins glass.
- Now combine the moonshine, vodka, yogurt and syrup in the blending jar. Blend the mixture until the frozen yogurt has been thoroughly distributed and then start adding ice to the blending jar until you reach your drinks desired consistency.
- If you are using a Margaritaville Machine then put the moonshine, vodka, yogurt and syrup in the blending jar. Manually blend the mixture until the frozen yogurt has been thoroughly distributed. Then manually shave enough ice and blend until you reach your desire consistency for the drink.
- Carefully pour the drink into the glass, top with whipped cream, maraschino cherry and then drizzle some of the cherry juice or grenadine on top of the whipped cream.

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Dreamcicle Margarita

Margarita Ingredients (Makes 2 Drinks)

- 2 ounces of Silver Tequila
- 1 ounce of Triple Sec
- 2 – 3 scoops of Mango Sherbet Ice Cream
- 3 ounces of peach simple syrup (See Instructions Below)
- ½ ounce of Lime Juice
- 1 cup of ice
- Sparkling Sugar
- 1 margarita glass



Mixing Instructions:

- Prepare a margarita glass by wetting the rim with a lime wedge and then pressing it into sparkling sugar.
- In a blender combine the Tequila, Triple Sec, Peach Syrup and Lime Juice with ice and the Sherbet Ice Cream. Blend until you reach your desired consistency, pour into the Margarita glass and garnish with a lime wedge or mango slices on the side.
- For ultimate smoothness in this drink prepare it in a Margaritaville machine so you're using shaved ice instead of chopped.

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Berry Mango Margarita

Mango Margarita Ingredients:

- 1 ounce of La Fiesta Blackberry Margarita Mix.
- 2 ounces of Margaritaville Mango Margarita Mix
- 1 ounce of triple sec.
- 1 ounce of Silver Tequila
- Sparkling sugar or margarita salt.
- Raspberries or cut up mangoes, lime wedge and 1 cup of ice.



Mixing instructions:

- Prepare your margarita glass by wetting the rim with the lime wedge and dipping it in the salt or sugar, depending on your taste for the day.
- Place the mango margarita mix, triple sec, tequila and ice into your margarita blender and blend to your desired consistency. Using the Key West or Fiji Models set the number of drinks to 1 and the type of drink to ritas (Key West, Fiji and Tahiti models)
- Pour half of the blended drink carefully into the Margarita glass and then pour half of the raspberry Margarita mix on top. Pour the rest of the drink into the glass followed by the rest of the raspberry Margarita mix.
- Using a straw slowly stir the drink to create the desired red streaking throughout the drink.
- Garnish with a lime wedge and serve with raspberries or cut up mango.

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Frozen Blue Nightmare

Drink Ingredients. (Makes 1 drink)

- 1 ½ ounces of DeKuper Island Pucker Punch.
- 1 ½ ounces of Blue Curcao.
- 1 ½ ounces of Cruzan Passion Fruit Rum.
- ½ ounce of simple syrup.
- 3 – 4 ounce float of Sprite or 7up.



Drink Mixing Instructions:

- Grab your favorite hurricane glass.
- Next take your Margaritaville frozen drink maker, add the rum, blue curacao, passion fruit rum and simple syrup to the blending jar. Set the number of drinks on the control panel to 1 (1/2 chamber for the Bali machine) and if you have a Fiji, Bali or Tahiti model take an additional step and set the type of drink to ritas.
- Next press the shave/blend button and let the machine do its thing.
- Pour the drink into the glass and top of with enough Sprite or 7up to fill the glass.

Enjoy!

The Frozen Blue Nightmare definitely has more than enough alcohol in it to become a nightmare if drink it to fast or have too many. So drink wisely.

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Ocean Spray Cranberry Margarita

Cranberry Margarita Ingredients:

- 3 1/2 ounces (1/4 Can) of Ocean Spray Canned Cranberry sauce.
- 2 ounces of raspberry simple syrup
- 1 1/2 ounces of triple sec.
- 1 1.2 ounces of your favorite Silver Tequila.
- Fresh raspberries.
- Lime wedge.
- Sparkling sugar or margarita salt. Your choice, but choose the sugar.
- 2 1/2 cups of ice.



Mixing instructions:

- Grab a Margarita glass and prepare it by rubbing it with a lime wedge and then pressing it into the sugar or salt, your choice.
- Drop the cranberry sauce, raspberry mix, triple sec, tequila and the ice into your margarita blender and blend. Using the Key West or Fiji Models set the number of drinks to 2 and the type of drink to smoothies (Key West, Fiji and Tahiti models)
- Pour the drink into the Margarita glass, top it with fresh raspberries and lime wedge on the rim. Serve with fresh raspberries on the side.

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Strawberry Margarita

Strawberry Margarita Ingredients

- 1 (10 ounce) package frozen strawberries
- 1 (6 ounce) can of frozen pink lemonade or limeade concentrate
- 1 cup tequila
- 1/4 cup triple sec
- ice cubes as needed



Mixing Instructions:

- Add strawberries, lemonade/limeade concentrate, tequila, and triple sec to a blender. Blend until smooth and supplement ice cubes as needed to reach desired consistency. Using the Key West or Fiji Models set the number of drinks to 1 and the type of drink to smoothies (Key West, Fiji and Tahiti models)

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Banana Peach Margarita

Banana Peach Margarita Ingredients:

- 1 ½ ounces of Silver Tequila (Margaritaville or your favorite)
- 1 ounces of Triple Sec
- 1 ½ ounces of La Fiesta Banana Margarita Mix or 1/3 of a ripe banana peeled.
- 1 ½ ounces of La Fiesta Peach Margarita Mix or ½ of a peach peeled and pitted.
- 1/2 ounce of lime juice
- 2 cups of ice
- Sparkling Sugar
- 1 Lime



Mixing Instructions:

- Grab a margarita glass and prepare it by rubbing it with a lime wedge and then pressing it into the sugar or salt, which you have spread out on a small plate. I suggest using the sugar if at all possible.
- Place the banana/banana mix, peach/peach mix, triple sec, tequila and the ice into your blender and blend until you achieve a nice smooth blend. Using the Key West or Fiji Models set the number of drinks to 1 and the type of drink to smoothies (Key West, Fiji and Tahiti models)
- Pour the drink into the Margarita glass; top it off with a lime wedge on the rim and few separate peach wedges.

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Apricot Margarita

Apricot Margarita Ingredients:

- 3 – 4 ounces of fresh pitted and peeled apricots. Alternately drained canned apricot halves can be used.
- 3 ounces of silver tequila.
- 2 ounces of strawberry/raspberry syrup (see recipe on page 6).
- 2 ounces of Roses Sweetened Lime Juice
- 2 ounces of [Kern'as Apricot Nectar](#)
- Additional apricot halves
- Sparkling sugar for rim of glass
- Approximately 1 ½ – 2 cups of ice



Mixing Instructions:

- Prepare a margarita glass by rubbing the rim with lime and pressing it into the sparkling sugar that has been laid out on a plate.
- Place the apricots, tequila, sugar, apricot nectar, syrup and lime juice into your best blender and blend until smooth.
- Now with the blender running carefully drop one or 2 ice cubes into the jar. Continue the blending until you reach your desired drink thickness. Using the Key West or Fiji Models set the number of drinks to 2 and the type of drink to smoothies (Key West, Fiji and Tahiti models).
- Carefully pour into the prepared glass and serve with apricot halves.

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The Blended
Kahlua Drinks

Because everybody loves Kahlua!

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The Kahlua Milkshake

Kahlua Milkshake Ingredients:

- 3 ounces of Kahlúa
- 4 ounces of fat free half-and-half
- 4 scoops of premium coffee ice cream
- Whipped cream
- 1 ½ cups of ice if you're not using a Margaritaville machine
- 1 - 18 ounce chilled beer mug
- Maraschino cherries



Mixing Instructions:

- This one is super easy. Simply combine all of the ingredients into your Margaritaville machine and if you're using a Key West, Fiji or Tahiti model simply set the amount of drinks on one the type of drink to slides and press the shave and blend toggle.
- If the mixture is a little too thick simply add a little more milk or if you're brave more Kahlúa.
- Pour into an appropriate glass and top of the whipped cream.

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Espresso Caramel Coffee Smoothie

Espresso Smoothie Ingredients. (Makes two drinks)

- 3 scoops of premium coffee ice cream.
- 2 ounces of Kahlua or other coffee liqueur.
- 1 ounce of Smirnoff Kissed Caramel Vodka.
- 1 ounce of fat free half and half.
- 1 tablespoon espresso beans.
- Ice as needed.
- 1 can of whipped cream (optional)
- Espresso sugar sprinkles.



Drink Mixing Instructions:

- Grab a 10 ounce Hurricane glass.
- Next take your frozen concoction maker and add the Kahlua, caramel vodka, espresso beans, half and half into the blending jar and give it a few pulses to break up the beans.
- Then add the coffee ice cream and press the manual blend toggle to get everything blended together.
- Next check the drink to make sure it is thick enough for you and if it isn't shave some ice into the jar and blend. If it's too thick add a little half and half and blend. Use as little ice as necessary so that the texture of the drink is not affected.
- Pour the drink into the glass and top with whipped cream (optional) and espresso sprinkles.
- Oh and feel free to use more espresso beans if you want for more great coffee flavor, but remember the the caffeine force is with this one.

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Adult Salted Caramel Ice Cream Shake

Salted Caramel Shake Ingredients. (Makes 1 Drink)

- 2 ounces of fat free half and half.
- 2 generous scoops of Breyers Salted Caramel Ice Cream.
- 1 oz of Kahlua coffee flavored liqueur.
- 1 oz of Smirnoff Kissed Caramel vodka.
- 1 oz of Smirnoff Whipped Cream vodka.
- Hershey's Chocolate Syrup.
- Canned whipped cream.
- Ice as needed.



Drink Mixing Instructions.

- Break out the Margaritaville machine, combine the fat free half and half, coffee liqueur, caramel vodka, whipped cream vodka and caramel ice cream into the blending jar. Set the number of drinks on the control panel to 1 and if you have a Fiji, Bali or Tahiti model set the type of drink to smoothies.
- Next press the shave/blend button and let the machine run through its cycle.
- Now at this point the drink may or may not be as thick as you desire so check it out and if it is too thin shave more ice into the blending jar and then blend. If the drink should happen to be too thick, which is doubtful, add a bit more of fat free half and half and re-blend.
- Pour the drink into a hurricane glass and then top with the whipped cream and a drizzle of the Hershey's Chocolate Syrup.

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Grand Amaretto Cream Adult Shake

Amaretto Cream Drink Ingredients (Makes 2 drinks).

- 3 ounces of brewed coffee (Allow to cool).
- 3 ounces of Omara's Mint Chocolate Cream liqueur.
- 4 ounces of fat free half and half.
- 1.5 ounces of Disaronno's amaretto
- 1.5 ounces of Grand Marnier.
- 3 scoops of vanilla bean ice cream.
- Hersey's Chocolate Syrup.
- Smucker's Caramel Syrup.
- Essential Cane Espresso flavored cane sugar.
- Canned whipped cream.



Drink Mixing Instructions.

- Combine the fat free half and half, coffee, Omara's, Amaretto, Grand Marnier and ice cream into the blending jar along with a generous squirt of chocolate syrup if you want the drink to be more chocolatey.
- Next if you have a Bali, Fiji or Tahiti model machine set the number of drinks to 2 and the type of drink to smoothies, but do not add ice to the reservoir. We want this to be all ice cream if possible. If you have a Bahamas or Key West machine proceed as you normally would for any other drink don't add the ice.
- Hit the shave/blend button. If the drink turns out too thin you can either add more ice cream and re-blend or add ice to the reservoir and use the manual shave/blend toggle to finish off the drink.

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Grand Amaretto Cream Adult Shake

(Continued)

- Prepare your glass, in this case a Hurricane glass, by drizzling both the chocolate and caramel syrup along the insides of the glass.
- Pour the drink into the glass and then top with the whipped cream and sprinkle with the espresso flavored cane sugar.

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The Kahlua Colada

Colada Ingredients: (Makes 1 Drink)

- 1 ounce of Kahlúa
- 1/2 ounces light rum
- 1 ounce of coconut cream
- 2 ounces of pineapple juice
- Maraschino cherries
- Pineapple chunks
- Whipped Cream
- 1 cup of ice if you are not using a Margaritaville machine.



Drink Mixing Instructions:

- Mixing up this one up is similar to the last one. Just combine all of the ingredients into your Margaritaville machine, set the number drinks on 1, drink type selector (Fiji model) to smoothies or Colada (Tahiti Model) and then press the shave and blend toggle.
- When the cycle is complete pour into a 10 ounce Collins glass, garnish with a maraschino cherries, pineapple and serve.

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The Kahlua Banana Cream Fizz

Banana Cream Fizz Ingredients:

- 2 ounces of Kahlúa
- 1 ounce of light rum
- 1 banana, sliced
- 1/4 ounces of lime juice
- 2 ounces of half-and-half
- 1 ounce chilled club soda
- Maraschino cherries
- Banana chunks
- Whipped cream
- 1 cup of ice if you're not using a Margaritaville machine



Drink Mixing Instructions:

- Okay for this one you're going to combine all the ingredients into the blending jar with the exception of the club soda.
- Then set the number drinks to one and the drink type (Fiji and Tahiti Models) to smoothies.
- Now press the shave and blend toggle and when the cycle is completed pour into a 10 ounce Collins glass and add the club soda.
- Now garnish with some banana chunks, cherries, maybe even a dab of whipped cream and serve.

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The Frozen
Naked Series
Of Margarita

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Frozen Naked Mango Margarita

Naked Mango Ingredients: (Makes 2 Drinks)

- 2 ounces of silver tequila
- 1 1/2 ounces of Triple Sec
- 1 1/2 ounces of [Firefly Peach Moonshine](#)
- 4 ounces of Strawberry/Mango simple syrup.
- 4 ounces of [Naked Mighty Mango Smoothie Juice](#)
- 1/2 ounce of Key West Lime Juice
- 2 tsp. Of bakers sugar
- Sparkling sugar (Your color choice).
- 2 cups of ice



Drink Mixing Instructions:

(Click And Watch The Video Below)



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Frozen Naked Blast Margarita

Naked Blast Ingredients: (Makes (2) 8 oz. Drinks)

- 4 oz. of [Naked Berry Blast Juice](#)
- 1 ½ oz. of your favorite Triple Sec
- 1 oz. of peach schnapps
- 2 oz. of silver tequila
- 2 oz. of strawberry/raspberry simple syrup.
- ¾ oz. of Key West Lime Juice
- 1 tsp. Of bakers sugar
- Sparkling sugar or Margarita salt
- Lime wedge.
- 1½ – 2 cups of ice



Drink Mixing Instructions:

(Click And Watch The Video Below)

The Naked Margarita Series

Recipe Four

The Frozen Naked Blast Margarita



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Frozen Naked Pomegranate Margarita

Naked Pomegranate Ingredients:

- 4 oz of [Naked Pomegranate Blueberry Juice](#)
- 1 oz of your favorite Triple Sec
- 1 oz of [DeKuyper Razzmatazz](#) liqueur
- 2 oz of silver tequila
- 2 oz of Plum [simple syrup](#) (Use a variety of plum with red flesh).
- $\frac{3}{4}$ oz of [Key West Lime Juice](#)
- Sparkling sugar or Margarita salt
- Lime wedge.
- $1\frac{1}{2}$ – 2 cups of ice



Drink Mixing Instructions:

(Click And Watch The Video Below)

The Naked Margarita Series ***Recipe Three*** ***The Frozen Naked Pomegranite Margarita***



The Margarita Recipe Book

Frozen Naked Power Margarita.

Ingredients:

- 1 ½ ounces of silver tequila
- 1 ounce of Grand Marnier
- 2 ounces of Kiwi Fruit simple syrup
- 4 ounces of [Naked Juice Power-C Machine](#)
- 1 tsp of bakers sugar.
- ½ ounce of Key West Lime Juice
- Lime wedge
- Kiwi Slices
- Sparkling sugar
- 1½ cups ice



Mixing Instructions:

(Click And Watch The Video Below)

The Naked Margarita Series *Recipe Two* *The Frozen Naked Power Margarita*



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Frozen Naked Blue Margarita

Naked Blue Ingredients:

- 1 ½ ounces of silver tequila
- 1 ounce of blue curacao
- 1 ounce of [Island Punch Pucker](#)
- 4 ounces of Naked Juice Blue Machine
- 1 tsp of bakers sugar.
- Sparkling sugar
- 1½ cups ice

Mixing Instructions:

(Click And Watch The Video Below)



The Naked Margarita Series

Recipe One

The Frozen Naked Blue Margarita



MargaritaMakerExtreme.com

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Thank you for downloading this book and deciding to become one of our growing number of margarita lovers.

When you get a chance please visit us at

TheMargaritavilleMargaritaMachine.com and
MargaritaOverload.com

Margaritaville Machine Reviews

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[The Margaritaville Key West Machine Review](#)

[The Margaritaville Fiji Machine Review](#)

[The Margaritaville Bali Machine Review](#)

[The Margaritaville Tahiti Machine Review](#)