



Peach Margaritas

(2)

Prep time 10m | Total time 10m | Yields 4 Servings



Refresh your taste buds with this fruity twist on a classic cocktail. Prepare these colorful margaritas with our natural GOYA® **Peach Nectar**, and add chili salt rims to spice things up! Garnish with fresh lime wedges before making your toast. ¡Salud!

Ingredients

2½ cups	(from 33.8 oz.) GOYA® Peach Nectar
1 cup	orange juice
¼ cup	GOYA® Lime Juice
½ cup	tequila (optional)

Chili Salt Rim (optional)

1	lime
2 tsp.	chili powder
1 tsp.	sea salt

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Directions

- 1 Add all margarita ingredients to pitcher. Taste and adjust sweetness/strength of alcohol as desired.
- 2 To chill, either blend in a large handful of ice cubes to make frozen margaritas, or transfer half of the mixture at a time to a cocktail shaker with plenty of ice and shake vigorously.
- 3 For optional Chili Salt Rim, rub rim of each serving glass with a lime wedge, and immediately dip in chili powder/salt mixture. Then, fill each glass with one large or several small ice cubes. Pour margarita mixture into each glass, and garnish with lime wedges.

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