

## GUASTELLO'S VILLAGE MARKET

# Blueberry Lemonade Margaritas

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Serves 4

### Ingredients

#### FOR THE SYRUP

1/4 c. granulated sugar

1/4 c. water

1/2 c. blueberries

Zest of 1/2 lime

#### FOR THE MARGARITA

2 tbsp. granulated sugar

2 tbsp. kosher salt

1 lemon, cut into wedges

8 oz. tequila

4 oz. triple sec

1 c. lemonade

Ice

### Instructions:

In a medium saucepan over medium heat, combine sugar and water and stir until sugar has dissolved. Add blueberries and lime zest and bring mixture to a boil. Reduce heat and simmer mixture until blueberries have burst, about 5 minutes.

Remove from heat and let cool 10 minutes, then strain mixture into a clean jar. Let cool completely. On a small plate, stir together sugar and salt. Rim each glass with a lemon wedge, then dip in sugar salt mixture.

Divide tequila, triple sec and lemonade between 4 glasses. Fill each glass with ice, then top with blueberry syrup.

Garnish with a lemon wedge to serve.

**Credit: *delish.com***