

MORTON & BASSETT SPICES®

Lavender Coconut Margarita



- 1 tablespoon Morton & Bassett Lavender
- ¼ cup of granulated sugar, plus 1 tablespoon
- 2 tablespoons shredded coconut
- 3 ounces cream of coconut
- ¼ teaspoon Morton & Bassett Vanilla Powder
- 1 shot of tequila
- 1 shot of Cointreau
- 1 lime for juice and zest
- ¼ cup of water

In a small saucepan combine ¼ cup sugar, M&B Lavender, and water. At medium heat, stir constantly until sugar dissolves. Pour the syrup mixture through a tea strainer to filter out the lavender buds. In a sugar rimming dish, add 1 tablespoon of sugar, shredded coconut, and the zest of a lime. Prep the rims of two cocktail glasses by rimming with lime juice, then generously coat the rim of each glass with the dry mixture. Add a couple ice cubes to a cocktail shaker. Measure out Cointreau and tequila into the shaker, and add the prepared simple syrup, a generous squeeze of lime juice, cream of coconut, and M&B Vanilla Powder. Shake vigorously and pour into your prepared glasses. Garnish with M&B Lavender.

Servings: 2 | Time: 10 minutes



mortonbassett.com

