

Margarita Mix

aka. Lime or Lemon Syrup

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MFP – Class of 2012

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Margarita Mix

For your gatherings, gifts or midnight buffets!



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Uses for this Lime (or Lemon) Syrup

Beverage Uses

- Sweetening margaritas
- Mixing cocktails (e.g. Lemon Drop)
- Homemade soda drinks
- Adding to store bought drinks
- Save it now for the summer lemonade stand!

Non - Beverage Uses

- Warm, use on pancakes
- Substitute for honey (meat marinades or dressings)
- Drizzle on fruit salad
- Dessert condiment



The Process...

- Gather your supplies and ingredients:



- **Cutting Board**
- **Knife**
- **Limes or Lemons**
- **Measuring Cup**
- **Saucepan**
- **Sugar or Honey**
- **Citrus Juicer**
- **Canning Supplies**

Additional/Optional Equipment:

- Mesh Strainer
- Zester/Grater
- Fork





Get your “Mis en Place” on!

- Juice your limes or lemons
(or use storebought juice, I’ll never tell)
- Measure out your sugar or honey
- Prepare your equipment and put everything “in its place”
- Side Notes:
 - Zest – Do that first! (if you want zest)
 - Warm the fruit/Roll it to release the juice



Prepare your jars, lids and canner

- Fill your canner with water (waterbath or atmospheric steam canner)
- Place jars in canner to warm with the canning water
- Clean and prep lids according to their instructions (see manufacturer)



Making the syrup

- Add juice, sugar or honey to your saucepan
 - Sugar is 1:1ratio to juice, Honey is 1:2
- Heat slowly as sugar dissolves, then increase temperature
- Bring to a rolling boil





Canning Procedure

- Fill the pint jars to ¼” headspace
- Wipe rims clean
- Place lids on, tighten the rings
- Process for 10 minutes, then rest in canner with heat off for 5 minutes
- Remove from canner and let rest for 24 hours

Wrap up/Storage

- Check the seals after 24 hours
- Reprocess if necessary or put into the fridge for immediate use
- Store without rings for seal safety
- Enjoy the fruits of your labor!

Photo credits

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Any questions or other fun ideas to share?

Don't be shy!



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