

Honey Lilac Margarita with Vanilla Bean Salt ~ Margarita de Miel y Lila con Sal de Vainilla



Simple Syrup

½ cup granulated sugar

¼ cup water

30 lilac flowers*

1 TBSP local honey

→Place sugar, water, and flowers in a small saucepan over medium heat. Stir until the sugar dissolves and the mixture thickens slightly. Remove from heat and stir in honey.

→Let the syrup cool to room temperature and strain out the flowers.*

Vanilla Bean Salt

1 TBSP coarse Himalayan sea salt

1 Mexican vanilla bean*

→Make a slit in the vanilla bean. Cut off one end of the bean. Then, use a butter knife to scrape out the vanilla caviar toward the cut end of the bean. Place the caviar in a molcajete (mortar).

→Add the salt and grind until well-incorporated. Set aside

Margarita

¼ cup (2 oz.) fresh-squeezed orange juice, from ½ orange

¼ cup (2 oz.) fresh-squeezed lime juice, from 2 limes

2 TBSP (1 oz.) fresh-squeezed lemon juice, from ½ lemon

¼ cup (2 oz.) tequila

1 TBSP simple syrup (recipe above)

Handful of crushed ice

→Combine juices, tequila, and simple syrup.

→Rub the rim of a small glass with some juice. Lightly dip the rim of the glass in the vanilla bean salt. Add the crushed ice to the glass. Pour the margarita over top. Decorate with a few lilac flowers.

NOTES:

- You will have to pull off each individual lilac flower.
- You could also leave the flowers in the syrup. They are edible.
- I used a spent vanilla bean leftover from making extract.

