

Guava Margaritas

<https://www.marthastewart.com/259259/guava-margaritas>

This delicious recipe for guava margaritas comes courtesy of chef Sue Torres. Makes about 3 cups ... or 1 bigass margarita!



Ingredients

- 3/4 cups freshly squeezed **lime juice**, plus wedges for serving
- 1 1/4 cups Don Julio Anejo **tequila**
- 1/2 cups **Grand Marnier** (sub: Cointreau, Curacao, [more info here](#))
- 1 1/4 cups **guava** puree (sub: nectar or real guava)
- 1 **lime**
- Coarse **salt**, for rims

Instructions

1. Stir together lime juice, tequila, Grand Marnier, and guava puree in a large pitcher; stir to combine. Refrigerate until chilled.
2. Just before serving, rub a cut lime around the rim of each glass. Fill a saucer with salt, and dip each glass, upside down, into the salt. Pour margaritas into glasses, garnish with lime wedges, and serve immediately.