Margarita Mix

aka. Lime or Lemon Syrup

Amanda Connolly MFP - Class of 2012

Wed. February 15, 2023



by Unknown Author is licensed under



Margarita Mix

For your gatherings, gifts or midnight buffets!



This Photo by Unknown Author is licensed under CC BY-SA-NC



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

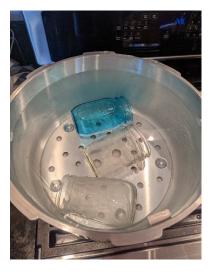
- Add juice, sugar or honey to your saucepan
 - Sugar is 1:1ratio to juice, Honey is 1:2
- Heat slowly as sugar dissolves, then increase temperature
- Bring to a rolling boil











Canning Procedure

- Fill the pint jars to 1/4" 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

Title Page Photo - Stock image, "Margarita"

2nd Title Page Photo –Film, "The Muppets Treasure Island," Jim Henson Company

"The Lineup" - Connolly, Amanda

"Mis en Place" series - Connolly, Amanda

"Bubble Bubble" series - Connolly, Amanda

"All the Pretty Jars" series - Connolly, Amanda



Any questions or other fun ideas to share?

Don't be shy!

