

BE YOUR OWN BARTENDER

STEPS TO A FRESH, COLD-PRESSED MARGARITA

1 START WITH A PLATE/SHALLOW BOWL OF THREE CITRUS
DIP THE RIM OF THE GLASS INTO PLATE/BOWL,
AND THEN INTO HANDCRAFTED SALT PROVIDED

2 ADD 1.25 OZ TWISTED ALCHEMY THREE CITRUS
AND 1.25 OZ TEQUILA BLANCO INTO SHAKER
(OR MASON JAR) WITH ICE

3 ADD 1.25 OZ PASSIONFRUIT JUICE TO THE SHAKER
(OR MASON JAR)

SHAKE!

THEN STRAIN INTO THE GLASS FILLED WITH FRESH ICE

CHEERS AND ENJOY!

For storage: All juices are good through the best by date printed on the bottle, regardless of when opened. Must be stored in refrigerator, or you can freeze the juice for up to 12 months.



TWISTED
ALCHEMY™

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ELEVATING SPIRITS