



# Cranberry Margarita

## Ingredients

### Cranberry Jam:

- 1/3 cup (33 g) fresh cranberries
- 2 Tablespoon (25 g) granulated sugar
- 2 Tablespoon water
- 1/4 medium (33 g) orange, peeled, split use
- 1 strips orange zest

### Cocktail:

- 1/4 cup (56 g) cranberry jam
- 1/4 each lime, peeled
- 3/4 medium (98 g) orange, peeled, split use
- 3 fl.oz (90 ml) tequila
- 2 1/2 cups (325 g) ice cubes

## Directions

1. With a peeler or paring knife, remove the peel and white pith from the orange and lime, leaving just the flesh.
2. To make the cranberry jam, bring cranberries, granulated sugar, water, 1/4 orange, and zest to a light boil in a medium saucepan. Reduce the heat and simmer, stirring occasionally, until thick with jam consistency, about 15 minutes. Remove from heat and let cool.
3. Place all the cooled jam, lime, remaining orange, tequila, and ice into the Vitamix container in the order listed and secure the lid.
4. Start the blender on its lowest speed, then quickly increase to its highest speed.
5. Blend for 30 to 40 seconds or until desired consistency is reached.