

Smoky Margarita

Innovative bartenders are shaking up classic cocktails with modern twists. This margarita gets its sweetness from agave nectar, a natural sweetener, and a distinct smokiness from Spanish smoked paprika.

Prep Time: 5 minutes

3 tablespoons **McCormick® Gourmet Collection™ Sicilian Sea Salt**

1 tablespoon plus 1/4 teaspoon **McCormick® Gourmet Collection™**

Smoked Paprika, divided

1/2 cup fresh lime juice

6 tablespoons agave nectar

2 ounces tequila

1. Mix sea salt and 1 tablespoon of the smoked paprika on a small plate. Wet outside rims of margarita or other beverage glasses with lime wedge. Dip glasses into sea salt mixture to coat.
2. Fill cocktail shaker with 2 cups of ice. Add lime juice, agave nectar, tequila and remaining 1/4 teaspoon smoked paprika; shake until well mixed and chilled. Immediately pour into prepared glasses.

Makes 2 servings.