

## **Rhubarb Margarita**

Yields 2 Cocktails

3 ½ ounces rhubarb soup, strained 1 ounce lime juice, about one lime 2 ounces tequila 1 ounce triple sec

Strain enough rhubarb soup through a fine strainer or coffee filter to remove the rhubarb fibers, leaving 3 ½ ounces of clear liquid. Place all ingredients in a cocktail shaker with ice and shake vigorously for 10-15 seconds. Strain into two margarita glasses with crushed ice. The margarita glasses can be rubbed with lime and dipped in sugar or salt if desired.

**Recipe by David Musial** 

