



Mint Margarita Recipe with Lime and Soda

My First Minty Mistake

I once made this drink for my friend Clara. I got too excited with the blender. I turned those mint leaves into tiny green specks. The drink looked like a swamp! I still laugh at that.

We drank it anyway. It tasted wonderful. But it looked a bit funny. This matters because cooking is about trying. It is okay to make a messy mistake.

Why This Drink is Special

The mint and lime are like best friends. They dance together in your

glass. The soda gives it a little fizzy giggle. Doesn't that sound fun?

Making it from scratch means you control the sweetness. You can add more lime if you like it tart. This matters because fresh things just taste better. They make your body feel good too.

A Tiny Sip of History

People have been mixing drinks for a long, long time. The original margarita is quite old. But adding fresh mint is a newer, happier idea.

Fun fact: The word 'margarita' means 'daisy' in Spanish. I think that is a pretty name for a drink. What is your favorite name for a drink?

Let's Make It Together

First, get your glass ready with salt on the rim. This makes every sip a little salty and sweet. It is my favorite part.

Now, just put everything in the blender. But remember my mistake! Only blend for a short time. You want to see little pieces of mint, not green dust.

Your Turn to Share

I love hearing your stories. Did you try this recipe? What did you think? Tell me if you liked the salty rim.

Would you rather have a drink that is sweet or sour? I am always curious. And what is your favorite thing to make with mint? I need new ideas for my garden.



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Ingredients:

Ingredient	Amount	Notes
Fresh mint	2 sprigs	
Tequila	1½ ounces	Top-shelf
Triple sec	1 ounce	
Fresh lime juice	2 ounces	
Simple syrup	½ ounce	
Coarse salt and lime wedge	As needed	For the rims
Ice	To fill the glass	
Fresh lemon slices	As needed	For garnish

My Favorite Minty Fiesta Drink

My grandson calls this my 'magic potion'. It really is that special. The fresh mint makes it taste like a summer garden. I grow mine in a little pot by the window. You just need a few sprigs for this recipe. It smells so wonderful and green. Doesn't that smell amazing?

See also Creamy Boursin Pumpkin Pasta for Fall

First, grab your blender. Pop those two mint sprigs right in there. Then add your tequila, triple sec, lime juice, and simple syrup. Give it a very quick zip, just ten seconds. (Hard-learned tip: blend too long and it turns into swamp water! We want it light and fresh). I still laugh at the time I overdid it. Next, prepare your glass. Run a lime wedge around the rim. Then dip that rim into a plate of coarse salt. It makes the drink look so pretty. It feels like you're at a party. Now fill that glass to the top with ice. Strain your blended mixture over the ice. Use a little sieve to catch any mint bits. Nobody wants leaves in their teeth! Top it off with a lemon slice and another mint sprig. It looks almost too good to drink.

What's your favorite garnish for a fancy drink? Share below! **Cook Time:** 10 minutes **Total Time:** 10 minutes **Yield:** 1 serving **Category:** Beverage, Cocktail

Three Zesty Twists to Try

Let's have some fun and mix things up a little. You can make this drink your own. I love trying new versions when my family visits. **Berry Blast:** Add a handful of fresh raspberries before you blend. It turns a lovely pink color. **Spicy Kick:** Muddle a thin slice of jalapeño in the glass before adding ice. It gives you a nice little surprise. **Herbal Delight:** Swap the mint for fresh basil leaves. It tastes so unique and lovely. Which one would you try first? Comment below!

Sipping and Serving Ideas

This drink is a celebration all by itself. But it's even better with some friends. I always serve it with little bowls of salty nuts. Some crispy tortilla chips and fresh salsa are perfect too.

See also [Homemade Pistachio Cream Spread](#)

For a drink pairing, a cold Mexican beer is classic. For a non-alcoholic treat, a ginger ale with lime is just right. It's all about keeping things cool and refreshing. Which would you choose tonight?



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Keeping Your Mint Margarita Fresh A pitcher of this margarita keeps well in the fridge. Just cover it tightly for up to one day. I do not recommend freezing this drink. The soda will go flat and the mint can turn bitter. I learned this the hard way at my grandson's birthday party. The drink lost its lovely fizz! Batch cooking the mix without soda is a smart trick. Make the mint, lime, and syrup base ahead. Store it in a jar. Add fresh soda and ice when you are ready to serve. This matters because it saves you time when guests arrive. Have you ever tried storing it this way? Share below! ### Fixing Common Mint Margarita Problems Is your drink too tart? Add a tiny bit more simple syrup. Too sweet? A squeeze of fresh lime juice will fix it. I remember when I added too much syrup once. My friend George said it was like candy! If the mint tastes bitter, you blended it too long. Just pulse the blender a few times. This matters for a balanced, refreshing flavor. No coarse salt for the rim? Use regular salt or sugar instead. Which of these problems have you run into before? Solving small issues makes you a more confident cook. You can always make it taste right. ### Your Mint Margarita Questions Answered **Q: Is this recipe gluten-free?** A: Yes, it is. Tequila made from agave is naturally gluten-free.

See also [Crispy Beer Battered Onion Rings Recipe](#)

Q: Can I make it ahead of time? A: You can mix everything except the soda. Add soda later. **Q: What can I use instead of triple sec?** A: Orange juice works in a pinch. Use the same amount. **Q: Can I make a big batch for a party?** A: Absolutely! Just multiply all the ingredients by your number of guests. **Q: Do I have to use a blender?** A: You can muddle the mint in a glass instead. Just crush it well. Which tip will you try first? ### A Final Sip of Wisdom I hope this mint margarita brings you joy. It is perfect for a sunny afternoon. *Fun fact: The mint plant is a member of the same family as basil!* I would love to see your creations. Have you tried this recipe? Tag us on Pinterest! Sharing food and drinks connects us all. It is my favorite thing. Happy cooking! —Elowen Thorn.

You need to try !

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Mint Margarita Recipe with Lime and Soda

Author: Elowen Thorn



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Cooking Method: [Blended](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **minutes**



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Rest time:



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Total time: **10 minutes**



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Servings: **1 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

This mint margarita blends fresh lime, mint, and soda for a cool and

refreshing party drink. You can make it fast with just a blender and simple ingredients.

Ingredients

- 2 sprigs fresh mint
- 1½ ounces top-shelf tequila
- 1 ounce triple sec
- 2 ounces fresh lime juice
- ½ ounce simple syrup
- Coarse salt and lime wedge ((for the rims))
- Ice ((to fill the glass))
- Fresh lemon slices ((to garnish))

Instructions

1. Place two sprigs of mint in a blender or food processor (a small-capacity blender works great for this).
2. Add the tequila, triple sec, lime juice, and simple syrup to the blender.
3. Blend for 10 to 15 seconds. You want to break down the mint, but over-blending will result in a deeper green-colored drink with an unbalanced flavor. Set aside.
4. Run a wedge of lime around the rim of the glass and then invert the glass on a small plate of coarse salt to coat the rim.
5. Fill the glass with ice.
6. Strain the blended margarita through a sieve over the ice in the prepared glass.
7. Garnish the drink with a lemon slice and a sprig of mint.

Keywords: Margarita, Mint, Tequila, Lime, Cocktail, Drink