



# Peach Margarita Recipe for a Refreshing Summer Drink

## A Taste of Summer

I love a good summer drink. This peach margarita is my favorite. It tastes like sunshine and happy afternoons.

It reminds me of my grandpa's peach tree. The fruit was so sweet and juicy. I still smile thinking about it. Using frozen peaches makes it so easy. You get that fresh taste any time of year.

## Why This Recipe Works

This matters because it brings people together. A good drink is about sharing a moment. It is not just about the taste.

It also uses simple, good things. Frozen peaches are a smart trick. They make the drink cold and thick. No need for extra ice that waters it down. What is your favorite fruit to use in drinks?

## A Little Story for You

I once made these for a family picnic. My nephew thought it was just peach slush. He did not know about the tequila. He took a big sip of his mom's drink.

His face was a picture of surprise. We all had a good laugh. Now we always make a kid-friendly version too. Just skip the tequila and triple sec. It is just as delicious.

## Let's Make It Together

First, chill your glasses. This little step makes a big difference. A cold glass keeps your drink perfect longer.

Then, just throw everything in the blender. Blend until it is smooth. Doesn't that sound easy? The salt rim is my favorite part. It makes the peach flavor pop. Do you prefer your margaritas with or without a salt rim?

## A Sip of History

Margaritas have been around a long time. No one knows for sure who made the first one. I think a lot of people had the same good idea.

\*Fun fact:\* Some say a bartender made it for a dancer in the 1940s. Her name was Margarita. That is a nice story, I think. This matters because food has history. Every recipe tells a story.

## Your Turn to Share

I hope you try this recipe. It is perfect for a hot day. Share it with someone you love.

See also [Easy Shrimp Scampi Linguine Recipe](#)

Tell me, what is your favorite summer memory? Does it involve a special food or drink? I would love to hear your stories.



## Peach Margarita Recipe for a Refreshing Summer Drink

### Ingredients:

Ingredient	Amount	Notes
Frozen peaches	2 cups	
Peach juice	4 ounces	
Fresh lime juice	2 ounces	
Simple syrup	2 ounces	
Tequila	4 ounces	
Ice cubes	2 cups	
Lime wedges	As needed	For garnish
Coarse salt	As needed	For the rims

### A Sweet, Sunny Sip for a Hot Day

My grandkids always beg for this when they visit. It tastes like summer in a glass. Let's make it together, step by step. First, pop those glasses right into the freezer. A cold glass keeps your drink frosty longer. It's a little trick I learned from my own mother. She always said a proper drink deserves a proper chill. (Hard-learned tip: Don't skip this! A warm glass makes a sad, watery drink.) Now, let's get everything into the blender. Toss in those frozen peaches. They make it so nice and thick. Add the peach juice, lime, and that sweet syrup. Don't forget the good stuff—the tequila and ice! Blend it all until it's smooth as silk. I love the sound of that blender whirring. Time to dress up our glasses. Run a lime wedge around the very top. Then, gently press the rim into a plate of salt. It makes it look so pretty and tastes wonderful. It's my favorite part, I think. \*Do you prefer a salty rim or a plain one? Share below!\* Finally, pour that beautiful peach mixture in. Serve it right away with a lime wedge on the side. Doesn't that just look like a celebration? I always

feel fancier with a garnish. **Prep Time:** 10 mins **Total Time:** 10 mins  
**Yield:** 2 servings **Category:** Drink, Cocktail

## Make It Your Own

The fun doesn't stop with the recipe. You can twist it in so many ways. Here are a few of my favorites. **Berry Blast:** Swap half the peaches for frozen strawberries. It turns a lovely pink color. **Herbal Twist:** Add a few fresh basil or mint leaves into the blender. It gives it such a fresh, garden taste.

See also Creamy Maryland Crab Dip Recipe for Crowds  
**Sparkling Finish:** Top your glass with a splash of ginger ale or lemon-lime soda. It adds a little fizzy fun. Which one would you try first? Comment below!

## The Perfect Setting

This drink is a star all on its own. But it loves good company, too. For a real treat, serve it with some spicy tacos. The cool sweetness balances the heat so nicely. A simple bowl of salty tortilla chips is perfect for munching. What should you drink with it? Well, it is the drink! For a non-alcoholic version, just leave out the tequila. It makes a wonderful peach slushie for everyone. For something different, a cold Mexican beer is a classic pairing. Which would you choose tonight?



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## Keeping Your Peach Margarita Perfect

Let's talk about keeping that summer flavor. You can store the blended mix in the freezer. Just pour it into a sealed container. It will keep for about two weeks. I once made a big batch for a surprise visit from my grandkids. It was a lifesaver! Thaw it in the fridge when you're ready. Give it a quick blend again before serving. Batch cooking like this saves so much time. It means more fun with your guests. Have you ever tried storing it this way? Share below!

## Simple Fixes for Common Hiccups

Is your drink too watery? Use more frozen peaches instead of fresh ones. The fruit gives it a perfect thick texture. I remember when my first batch was too sour. I had forgotten the simple syrup! Always taste it before you pour. Add a bit more syrup if you need to. If the salt won't stick to the glass, the lime juice is key. Make sure the rim is nice and wet. This makes your drink look so pretty. Getting the flavor right builds your cooking confidence. A balanced sip is pure summer joy. Which of these problems have you run into before?

## Your Quick Peach Margarita Questions

Q: Can I make this without alcohol? A: Yes! Just leave out the tequila and triple sec. It makes a lovely peach slushie.

See also Creamy Lemon Salmon Pasta in 20 Minutes

Q: What if I don't have peach juice? A: Orange juice works in a pinch. It will still taste delicious and fruity. Q: Can I make the mix ahead of time? A: Absolutely. Blend it and freeze it for later. It's perfect for a quick treat. Q: How do I make it less sweet? A: Start with half the simple

syrup. You can always add more after a taste test. Q: What's a good garnish besides lime? A: A small slice of fresh peach is lovely. It looks so pretty on the glass. Which tip will you try first? \*Fun fact: The first frozen margarita machine was invented by a Dallas restaurateur!\*

## **Wishing You a Sweet Summer**

I hope this recipe brings you much joy. It always makes me think of sunny days. I love seeing your kitchen creations. Please share your photos with everyone. Your version might inspire a new baker. Have you tried this recipe? Tag us on Pinterest! I can't wait to hear about your adventures. Happy cooking! —Elowen Thorn.

*You need to try !*

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## Peach Margarita Recipe for a Refreshing Summer Drink





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# Peach Margarita Recipe for a Refreshing Summer Drink

Author: Elowen Thorn



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Cooking Method:[Blended](#)



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Difficulty: **Beginner**



## Peach Margarita Recipe for a Refreshing Summer Drink | 19

Prep time: **10 minutes**



## Peach Margarita Recipe for a Refreshing Summer Drink | 20

Cook time: **minutes**



## Peach Margarita Recipe for a Refreshing Summer Drink | 21

Rest time: **1 minute**



## Peach Margarita Recipe for a Refreshing Summer Drink | 22

Total time: **10 minutes**



## Peach Margarita Recipe for a Refreshing Summer Drink | 23

Servings: **2 servings**



## Peach Margarita Recipe for a Refreshing Summer Drink | 24

Calories: **kcal**

Best Season: **Summer**

## **Description**

This refreshing peach margarita blends frozen peaches, tequila, lime

juice, and triple sec into a smooth, fruity cocktail. It's quick to make in the blender and perfect for parties, pool days, or relaxing at home!

### Ingredients

- 2 cups frozen peaches
- 4 ounces peach juice
- 2 ounces fresh lime juice
- 2 ounces simple syrup
- 4 ounces tequila
- 2 cups ice cubes
- Lime wedges ((for garnish))
- Coarse salt ((for the rims))

### Instructions

1. Place margarita glasses in the freezer to chill for 10 to 15 minutes before preparing margaritas.
2. Add frozen peaches, peach juice, lime juice, simple syrup, tequila, and ice to a blender.
3. Blend until the margaritas are smooth, thick, and evenly blended.
4. Run a lime wedge around the rim of each margarita glass. Invert glass on a small plate filled with coarse salt to salt the rim.
5. Pour frozen margarita into glasses and serve immediately, garnished with lime wedges and/or peach slices.

Keywords: Peach, Margarita, Tequila, Cocktail, Frozen Drink