



# Peach Margarita Recipe

## A Sip of Summer Magic

I tasted my first peach margarita at a backyard party. The sun was hot, the air buzzed. That first cold sip was pure joy. It tasted like summer in a glass. **Ever wondered how to make a simple drink unforgettable?** This recipe is my answer. It turns basic ingredients into something special. I make it now for all my summer gatherings. It always brings smiles and good memories. What is your favorite summer drink memory?

## My First Blender Blunder

My first try did not go perfectly. I forgot to chill the glasses first. The drink got watery too fast. I also used bottled lime juice. The flavor was just not the same. **This taught me a good life lesson.** Small details

make a big difference. This is true in cooking and in life. Fresh, good ingredients and a little care matter most. Home cooking is about love in the details.

## Why This Drink Tastes So Good

Two things make this drink a winner. First, the frozen peaches make it super smooth and cold. Second, the sweet and sour flavors balance perfectly. The peach and lime are a perfect pair. The salt on the rim makes it even better. **Which flavor combo surprises you most, the peach and lime or the sweet and salt?** Tell me in the comments below. I love hearing from you all.

## A Cocktail's Journey

The original margarita is from Mexico. It likely came about in the 1930s or 1940s. People loved the mix of tequila, lime, and orange liqueur. The frozen fruit version became popular later. It was perfect for hot weather everywhere. \*Did you know the first frozen margarita machine was invented in Dallas?\* This peach twist is a modern take on a classic. It shows how recipes travel and change. What classic recipe have you given a new twist?

See also [Slow Cooker Chocolate Candy Clusters](#)



## Peach Margarita Recipe

### 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

### Let's Make a Frozen Peach Margarita

#### Step 1

First, chill your margarita glasses in the freezer. This keeps your drink icy cold longer. A frosty glass makes everything taste better. It is a simple but important step.

#### Step 2

Now, grab your blender. Add all the ingredients inside. This includes the frozen peaches and tequila. Then pile in the ice cubes too.

#### Step 3

Blend everything until it is completely smooth. You want a thick, slushy texture. No big chunks of fruit should remain. (Hard-learned tip: Use fully frozen fruit for the best consistency).

#### Step 4

**What is the best way to get salt to stick to your glass? Share below!**

#### Step 5

Run a lime wedge around each glass rim. Dip the rim into a plate of coarse salt. Pour your frosty margarita into the prepared glasses. Garnish with a lime wedge and serve immediately.

**Cook Time:** 5 minutes

**Total Time:** 10 minutes

**Yield:** 2 servings

**Category:** Drink, Cocktail

## Try These Tasty Twists

### Spicy Peach

Add a few slices of fresh jalapeño to the blender. It gives a nice kick. The sweet and spicy combo is amazing.

### Herbal Peach

Muddle some fresh basil or mint in the glass first. Then pour the margarita over it. The herb flavor is so refreshing.

### Berry Peach

Swap half the peaches for frozen strawberries. It creates a beautiful color. The mixed berry taste is a real treat.

See also Million Dollar Spaghetti

**Which creative spin would you try first? Let me know in the comments!**

## Serving Your Perfect Drink

This drink is a party by itself. For a snack, try salty tortilla chips and fresh salsa. The saltiness pairs perfectly with the sweet drink.

For another drink, a cold Mexican beer works well. A fizzy ginger ale is great for a non-alcoholic option. Both are fantastic choices.

**So, which would you choose tonight: beer or ginger ale?**





## Peach Margarita Recipe

### Keeping Your Peach Margarita Fresh

This drink is best enjoyed right away. It will melt if you leave it out. You cannot really store it for later. I once tried freezing leftovers. It turned into a slushy block! Why this matters: Fresh taste beats saved sips every single time. For a party, blend the mix ahead. Just leave out the ice until serving.

### Fixing Common Blender Hiccups

Is your mix too thin? Add more frozen peaches or ice. Too thick? A splash more peach juice will fix it. If it's not blending, stop and stir. Then start the machine again. Have you ever had a blender struggle? I have! A quick stir always helps. Why this matters: A smooth drink feels so much more special.

### Your Peach Margarita Questions

**Can I make this gluten-free?** Yes! Tequila from agave is naturally gluten-free. Just check your triple sec label.

**Can I make it ahead for a party?** Blend everything but the ice. Keep it chilled. Add ice and blend before guests arrive.

**What if I don't have simple syrup?** Use agave nectar or honey. They work just as well. What's your favorite sweetener?

See also [How to Make Sugared Cranberries](#)

**Can I double the recipe?** Absolutely. Your blender might be very full. Blend in two batches if needed.

**What's a good non-alcoholic swap?** Skip the tequila and triple sec. Use orange juice and a splash of vinegar for bite.

## Cheers to Simple Summer Sips

I hope you love this sunny drink. It tastes like summer in a glass. Share your creation with me online. **Tag Savory Discovery on Pinterest with your photos!** I would love to see your twist. Happy cooking!  
—Elowen Thorn.



Savorydiscovery.com

# Peach Margarita Recipe



## Peach Margarita Recipe





[Print Recipe](#)

# **Peach Margarita Recipe**

Author: Elowen Thorn

Cooking Method: [Blender](#)



Cuisine: [Mexican](#)



Courses: [Drinks](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **minutes**

Rest time:



Total time: **10 minutes**



Servings: **2 servings**

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