



Midnight Margaritas

The Margarita, our favourite warm weather cocktail, gets only better with the delightful moody blues of our Midnight Thai Tea.

Here are two ways to achieve this great fantasy using our Midnight Blue Syrup or Midnight Blue Ice Cubes.

SPICE SCIENCE: The blue butterfly pea flower infusion changes colour with pH changes, e.g. by adding lemon juice, turning more and more purple as acidity increases.

Ingredients:

2-oz Tequila

2-oz Midnight Blue Syrup

2-oz lime juice

Salt for the rim and lime for garnish

Spices Used: Thai Midnight Tea

1 Servings

Prep Time: 5 minutes

Instructions:

1 - In a cocktail shaker: add ice cubes, tequila, Midnight Blue syrup and lime juice. Shake for 20 seconds. Strain into a salt-rimmed glass filled with ice cubes. Garnish with lime slice.

2 - Method #2: Substitute Midnight Blue syrup with regular syrup, but make Midnight Blue ice cubes to use in the glass instead of regular ice. As the blue ice melts, it will change colour, but it will be less intense than the colour in the first method.