

## Summer Margaritas

Chef Rick Bayless will be a guest on "At Martha's Table" on Cinco de Mayo (May 5, 2010). Below is his recipe for margaritas. Adapted from "Fiesta at Rick's" by Rick Bayless, to be published in July. Reprinted with permission of W. W. Norton & Company, [www.norton.com](http://www.norton.com).

### Ingredients

Makes nine 6-ounce margaritas

---

3 cups thinly sliced, peeled, seeded cucumber: you'll need 1 large 16-ounce (European) cucumber or 2 standard 8-ounce (6-inch-long) cucumbers

---

1 and 1/2 cups 100 percent agave silver tequila (Rick likes El Milagro or Cazadores for this drink)

---

1 cup fresh lime juice

---

1 cup Lime Simple Syrup (recipe follows)

---

Lime half, for the glass rims

---

Coarse salt

---

Ice cubes (you'll need 6 or 7 cups -- small ones are best)

---

Cucumber slices, for garnish

---

### Directions

1. Make the base: In a blender, combine the cucumber, tequila, lime juice, and simple syrup. Blend until the mixture is as smooth as you can get it. Strain into a pitcher, cover, and refrigerate until chilled, about 1 hour.
2. Moisten the rims of three 6-ounce martini glasses with the cut side of the lime half. Spread coarse salt on a small plate, then upend the glasses into the salt to crust the rims. Fill a cocktail shaker three-quarters full with ice, then add 1 and 1/2 cups of the margarita base. Cover, and shake for 10 to 15 seconds. Strain into the prepared glasses. Garnish with cucumber slices. Repeat twice with remaining margarita mix for a total of nine servings.

## Lime simple syrup

### Ingredients:

Makes 2 cups

---

1 1/2 cups granulated sugar (the syrup tastes best when made with organic evaporated cane juice)

---

1 1/2 cups water

---

1 tablespoon fresh lime juice

---

## Directions:

1. Combine the sugar, water, and lime juice in a small saucepan over medium-high heat. Bring to a simmer, stirring constantly to dissolve the sugar granules. Remove from the heat, cool, and store in a closed container, preferably in the refrigerator for optimal freshness.

