

# Ginger Margarita

*1 drink*

## ***Ingredients***

3/4 cup sugar

1 1/2 cups water

1 large hand ginger, peeled and cut into 1/2-inch coins/chunks

Bar sugar

Freshly grated nutmeg

2 ounces good quality tequila or reposado (recommended: Cabo Wabo)

1 lime, juiced, plus lime wedges for garnish

## ***Method***

Bring sugar and water up to a light simmer and cook until all of the sugar is dissolved. Add ginger and steep for 30 minutes. Pour ginger-simple syrup into blender and puree. Strain out pulp and store in a tightly sealed jar or bottle. Will keep for several weeks in the refrigerator.

Pour some bar sugar onto small plate and grate a pinch of nutmeg on top, mix well.

Add tequila, lime juice, 5 ounces ginger-simple syrup and ice to cocktail shaker and give it a good shake. Run lime wedge around rim of glass and dip in sugar/nutmeg mixture, add ice and pour in contents of shaker, grate a little nutmeg on top and serve with a wedge of lime.

