



# CHERRY AGAVE MARGARITA

Tart cherry purée, agave and tequila blanco shaken and served over ice. Perfectly garnished with cinnamon stick and agave-infused, Grand Marnier-soaked cherries.

Servings: 1

Prep Time: 10 minutes

## Ingredients

### GRAND MARNIER CHERRIES:

1 cup maraschino cherries

1/3 cup Grand Marnier

1/4 cup Organic Agave In The Raw® sweetener

### COCKTAIL:

1½ ounces fresh lime juice

½ ounce black cherry purée

2 ounces blanco tequila

¼ ounce Organic Agave In The Raw sweetener

½ cup Grand Marnier

1 cup ice

1 cinnamon stick

3 Grand Marnier cherries

## Directions

1. To infuse cherries, combine 1/3 cup of Grand Marnier and maraschino juice together and allow to sit for 24-48 hours minimum. For best results, allow 3 or more days.
2. For the cocktail, add lime juice, black cherry puree, tequila, agave, and Grand Marnier to a shaker filled with ice. Shake for about 10 seconds.
3. Add 1 cup of ice to a glass. Strain the margarita mix over the ice.
4. Garnish with three skewered Grand Marnier cherries and a cinnamon stick.