

Large-Batch Strawberry Margaritas (On the Rocks) – By Holly McMurphy

Makes: ~1 gallon (roughly 16 cocktails)

Ingredients

Strawberry Puree

- 6 cups fresh or frozen strawberries (about 1½ lbs)
- ¾ cup water
- ¾ cup sugar (or to taste)
- 3-4 tbsp lime juice

Margarita Mix

- 4 cups tequila blanco (1 liter)
- 2 cups triple sec (Cointreau or any orange liqueur)
- 2½ cups fresh lime juice
- 2 cups strawberry puree (above)
- 1–2 cups simple syrup or agave syrup (to taste)
- 4–6 cups cold water or ice (adjust for strength)

Optional Garnishes

- Lime wheels
- Strawberry slices
- Tajín or salt for the rim

Instructions

1. Make the strawberry puree:
 - Blend strawberries, water, sugar, and 2–3 tbsp lime juice until smooth.
 - Taste and adjust sweetness.
 - Chill.
2. Mix the batch:
 - In a large pitcher or drink dispenser, combine:
 - Tequila
 - Triple sec
 - Lime juice
 - 2 cups strawberry puree
 - Stir well.

3. Sweeten:
 - Add simple syrup or agave to taste.
 - Remember: big batches usually need more sweetness than single drinks.

4. Adjust strength/volume:
 - Add 4–6 cups cold water or ice to reach ~1 gallon total volume and desired strength.

5. Serve:
 - Pour over ice in salt- or Tajín-rimmed glasses.
 - Garnish with lime or strawberry slices.