FEVER-TREE

MIX with the BEST



Long Margarita

SPARKLING LIME & YUZU

Light, bright, and effortlessly refreshing, the Long Margarita brings the familiar flavors of a Margarita into a sparkling highball format. Tequila and Cointreau provide smooth agave and orange notes, while Fever-Tree Sparkling Lime & Yuzu delivers crisp citrus character and lively bubbles. Finished with a chili-salt rim and a fresh lime garnish, it's a long, easy-drinking cocktail with a balanced sweet-tart finish.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Lime & Yuzu	6 oz
Premium Tequila	2 oz
Cointreau (or other orange liqueur)	3 tsp
Lime Wedge	1

METHOD

Step One: Pour the tequila into a highball glass filled with ice cubes.

Step Two: Add the Cointreau.

Step Three: Top with Fever-Tree Sparkling Lime & Yuzu.

Step Four: Garnish with a lime wedge

To add a frosted rim, dip the rim of your glass in a saucer of lime or lemon juice or water. Spread 2 parts salt to 1 part chili flakes on a small plate and place the rim of the glass in the frosting. Twist to give an even coating.