Watermelon Margaritas

FROM THE KITCHEN OF
DEBBIE MACOMBER

These Watermelon Margaritas in cute watermelon jars are so easy to make, and will make any summer party more fun!

Makes 4 Drinks

Ingredients

5 cups cubed watermelon

7 ½ ounces tequila

2 ½ ounces triple sec

2 ½ ounces lime juice

Directions

To make the margaritas, blend cubed watermelon in a blender until liquified. Pour through a sieve set over a bowl with a pouring spout. Use a spoon to push the juice through the sieve. Discard remaining solids.

In a pitcher, stir together the tequila, triple sec, lime juice, and 20 ounces of the watermelon juice. Add more watermelon juice to taste.

Pour into the watermelon jars, and top with ice. Serve with a skewered watermelon ball and lime slice. Enjoy!

Watermelon Jars

FROM THE KITCHEN OF
DEBBIE MACOMBER

These Watermelon Margaritas in cute watermelon jars are so easy to make, and will make any summer party more fun!

Makes 4 Drinks

Supplies

4 regular mouth pint-sized glass jars

Painter's tape

Bright green cording or twine

Craft glue

Mod podge

Black craft paint

Small paint brush

Directions

Place painter's tape around the middle third of the jar, leaving about 1 ¼ inches of space at the bottom. Use craft glue to secure one row of cording at a few points around the jar. Paint the remaining space with Mod Podge, leaving ¼ inch of the jar blank at the bottom, then continue wrapping the cording around the jar until Mod Podge is covered. Secure the end of the cording with a dot of craft glue.

Remove painter's tape. Use a small brush and black craft paint to paint watermelon seed shapes on the jar. Let dry completely.