

## Raspberry Pink Cadillac Margarita

<http://userealbutter.com/2017/05/03/raspberry-pink-cadillac-margarita-recipe/>  
*raspberry syrup from [The New York Times](#)*

2 oz. reposado tequila  
1 oz. Grand Marnier  
1 oz. fresh squeezed lime juice  
1/2 oz. raspberry syrup  
1/2 oz. simple syrup  
flake or kosher salt for the rim of the glass  
1 lime wedge for the rim of the glass  
1 cup ice

### raspberry syrup

2 cups raspberries, fresh or frozen  
1 1/2 cups + 2 tbsps granulated sugar  
2 1/2 cups water  
1/2 tsp fresh squeezed lemon juice

### simple syrup

1 cup granulated sugar  
1 cup water

**Make the raspberry syrup:** Combine the raspberries, 2 tablespoons of sugar, and 1 cup of water in a medium saucepan over medium high heat. Stir until the berries collapse and release juices, about 4 minutes. Add the rest of the water and the lemon juice to the pan, bringing everything to a boil. Reduce the heat to a simmer and skim off any foam. Let cook for 15 minutes then strain the contents through a sieve, catching the liquid and discarding the solids. Place the liquid back in the pan and add 1 1/2 cups of sugar. Turn the heat to medium high. Stir to dissolve the sugar and let the liquid come to a boil. Boil for 2 minutes, then remove from heat and let cool. Makes about 2 1/2 cups. Store in a jar in the refrigerator.

**Make the simple syrup:** Stir the sugar and water together in a small saucepan over high heat until the sugar dissolves. Let boil for a minute. Remove from heat and cool. Store in a jar in the refrigerator.

**Mix the margarita:** Combine the tequila, Grand Marnier, lime juice, raspberry syrup, and simple syrup in a shaker. Pour the salt into a wide, shallow bowl or plate. Wipe the rim of your cocktail glass with the lime wedge, then invert the glass and set the rim in the salt to coat. Set the glass aside. Pour the ice into the shaker, cap it, then shake the cocktail for 30 seconds. Strain the contents into the glass.