

Sparkling Champagne Margaritas

<http://userealbutter.com/2014/10/15/sparkling-champagne-margaritas-recipe/>
from [Rick Bayless](#)

zest of 2 limes
1 cup fresh lime juice
1 cup Cointreau
1 cup silver tequila (I used gold – it's what I had)
2-3 tbsps sugar, to taste
lime half or wedge
kosher salt for dipping
1 bottle of champagne or sparkling wine, chilled

Combine the zest, lime juice, Cointreau, and tequila in a pitcher. Stir in sugar to taste. Cover and refrigerate for at least an hour until completely chilled. Wipe the rim of each glass with the lime half or lime wedge. Place the kosher salt in a small shallow dish with a diameter bigger than the diameter of the glass. Dip half or three-fourths or all of the glass rim in the salt to coat. You can strain the zest out of the margarita, but I left it in the cocktail. Pour 3 ounces of margarita in each glass and top with chilled champagne or sparkling wine. Serves 6-8 (depending on the glass).