

Margarita Fruit Dip

Ingredients

- 1 (8 ounce) package light cream cheese, softened
- 1/3 cup non-alcoholic liquid margarita mix
- 2 drops green food coloring, optional
- 1-1/2 cups light whipped topping
- Lime wedges for decoration

Instructions

Beat the cream cheese with an electric mixer or food processor until smooth and creamy. Next, add in the margarita mix and green food coloring (if desired) and blend until smooth. Fold in whipped topping. Decorate with lime wedges. We served it in a margarita glass.

Serve alongside fresh fruit (we served strawberries and pineapple), graham crackers, or pretzels.

Crock Pot Margarita Chicken Dip

Ingredients

- 12 oz cream cheese, softened
- 1½ cups chicken, cooked and shredded (a rotisserie chicken works well)
- 2½ cups Monterrey jack cheese, shredded
- ¼ cup tequila
- ¼ cup lime juice
- 1 tbsp lime zest
- 2 tbsp fresh orange juice (or 2 tbsp Triple Sec)
- 1 tsp kosher salt
- 1 tsp cumin
- 2 cloves garlic, minced
- Tortilla chips (Hint of Lime Tostitos were PERFECT!)

Instructions

1. Cut the cream cheese into small cubes (approximately 1 inch) and layer across the bottom of a medium sized crock pot.
2. Spread the shredded chicken over top of the cream cheese and cover with shredded cheese. Add the remaining ingredients to the crock pot. Turn the crock pot on high, cover, and heat for about an hour or until the dip is heated through. Stir the dip several times as it is warming up to mix the ingredients together and keep the bottom from browning.
3. Serve warm with tortilla chips.

MARGARITA BARS

INGREDIENTS

- 1 1/2 cups crushed pretzels
- 7 tablespoons unsalted butter, melted (no substitutions - use REAL butter)
- 1/2 cup brown sugar
- 2 cups granulated sugar
- 4 eggs
- 1/3 cup fresh lime juice (from about 5-6 limes – my limes were juicy I only needed 2)
- 1 teaspoon lime zest
- 1 tablespoon Triple Sec
- 1 tablespoon tequila
- 1/4 cup all purpose flour
- Powdered sugar, for dusting

Instructions

1. Preheat oven to 350 °F. Line a 9x9 square pan with foil or parchment paper and spray with cooking spray.
2. Mix pretzel crumbs, brown sugar, and melted butter with a fork in a large bowl (or in a food processor). Press into the bottom of the prepared pan. Bake for 15 minutes.
3. While the crust is baking, prepare the filling. Whisk the eggs with sugar. Whisk in juices, zest, and tequila, then whisk in flour until no lumps remain.
4. Pour lime mixture slowly and carefully over hot crust then continue baking for about 25 minutes until the top starts to brown and is no longer translucent. Cool bars completely before cutting. It's easiest to cut cold bars, so I suggest chilling them before cutting. Dust the tops with powdered sugar. Store in refrigerator for up to 3 days.

Margarita Macaroons

Ingredients

- 2/3 cup sweetened condensed milk
- 1 Tbsp. fresh lime juice
- 1 Tbsp. tequila
- 1 tsp. fresh lime zest (about 1 lime)
- 1 large egg white
- 1 1/2 tsp. vanilla
- 1/4 tsp. salt
- 3 1/2 cups sweetened flaked coconut
- Salt for sprinkling on top (optional – I did not do this)

Instructions

1. Preheat oven to 350 F.
2. Prepare two cookie sheets with parchment paper and set aside.
3. In a medium size bowl, whisk together sweetened condensed milk, lime juice, tequila, lime zest, egg white, vanilla, and salt.
4. Stir in coconut until well combined.
5. Using a small cookie scoop, scoop out mixture and place about 2 inches apart on prepared cookie sheets.
6. Bake for 20 minutes or until lightly golden brown on top.
7. Remove from oven and sprinkle with salt (optional). Let cool completely.