

Margarita

2 tablespoons grated lime zest (about 4 to 6 limes)
1½ cups fresh lime juice (about 9 limes)
½ cup fresh orange juice
⅓ cup water
½ cup golden syrup (page 13)
⅓ cup granulated sugar
6 ounces silver tequila, chilled
3 ounces orange liqueur, chilled

6 cocktail glasses, chilled, rimmed with fine sea salt if desired

In a bowl, combine the lime zest and juice, orange juice, water, golden syrup and sugar. Whisk until the sugar dissolves. This will take a few minutes. Pour into a container, cover, and refrigerate until chilled.

For each serving, stir and then pour ½ cup of the chilled mixture into the Sweet Spot. Stir until frozen.

To serve, pour 2 tablespoons tequila and 1 tablespoon orange liqueur into each chilled cocktail glass. Add a ½-cup serving of Margarita ice.

Makes six ½-cup servings.

For a little saltiness, moisten the rim of your chilled glass with a cut lime, then dip the rim in a saucer of salt before adding the Margarita.



Tú tienes mi corazón.

Toasted Coconut

What dessert would you make on a desert island?

½ cup sweetened shredded coconut
½ teaspoon plus ⅛ teaspoon fine sea salt
3 cups coconut milk
1 cup granulated sugar
2 tablespoons golden syrup (page 13)
½ teaspoon natural coconut flavor
(or pure vanilla extract)

Preheat oven to 400°F. In a small bowl, mix the coconut and ½ teaspoon salt. Spread evenly on a lined baking sheet. Toast on the middle oven rack for 5 to 7 minutes, or until the coconut is light brown. Let cool to room temperature.

In a mixing bowl, combine the coconut milk, sugar, ⅛ teaspoon salt, golden syrup and coconut flavor. Stir with a spoon until the sugar dissolves, using a quick circular motion without creating foam. This will take a few minutes. Pour into a container, cover, and refrigerate until chilled.

For each serving, stir and then pour ½ cup of the chilled mixture into the Sweet Spot. Add a generous pinch of toasted coconut. Stir until frozen and serve.

Makes six ½-cup servings.

Coconut milk is a non-dairy option that tastes fantastic.

Honey Lemon Sorbet

2 tablespoons grated lemon zest (about 2 to 4 lemons)
2 cups fresh lemon juice (5 to 7 lemons)
½ cup water, room temperature or chilled
½ teaspoon pure vanilla extract
½ cup honey
¾ cup granulated sugar

In a mixing bowl, combine all ingredients and stir until the sugar dissolves. This will take a few minutes. Pour into a container, cover, and refrigerate until chilled.

For each serving, stir and then pour ½ cup of the chilled mixture into the Sweet Spot. Stir until frozen and serve.

Makes six ½-cup servings.

Gently
fold in fresh
raspberries while
freezing for a
flavor twist.

Like a morning bird on a blue sky day, a burst of lemon sings.

