Home Canned Margarita Mix



This **Homemade Lime Syrup** is a sweet and tangy blend of fresh lime juice and sugar, perfect for cocktails, limeades, or desserts. Easily preserved using the **NESCO Smart Canner**, this syrup adds a refreshing citrus kick to any drink

Your Key Ingredient to Food Preservation:

NESCO 9.5 Qt. Smart Canner & Cooker

NESCO 6-Piece Canning Kit

Ingredients:

- 4 cups fresh lime juice
- 3 cups sugar
- Coarse salt (for rimming glasses, optional)
- Lemon or lime slices (for garnish)

Directions:

1. Make syrup

- In a large pot, combine **lime juice and sugar** over medium heat.
- Stir continuously until sugar is fully dissolved, about **5 minutes**.

2. Sterilize Jars:

- While the lime juice is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

3. Fill the Jars:

- Use a funnel to carefully ladle the hot margarita mix into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

4. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 10 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the

water bath.
- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Serving Suggestion:

- Rim glasses with **coarse salt** before serving.
- Use in margaritas, limeades, or drizzle over desserts!

St. Patrick’s Day Shamrock Sour Cocktail



The key to every great cocktail is the garnish added at the very end of the mixing process. Celebrate all things Irish with these easy Saint Patty’s day cocktail recipe.