



Jargaritas

Adapted from [Bluebonnets and Brownies](#) and [Souffle Bombay](#)

- 12 ounces frozen limeade, thawed
- 1/4 to 1/3 cup fresh lime juice
- 1 1/2 cups tequila (I prefer patron silver)
- 3/4 cup triple sec
- 1 cup chambord
- 4 cups cold water

If you plan to freeze these in individual portions, go ahead and get your jars and lids ready. Otherwise find yourself a nice big pitcher or jug and combine all your ingredients. Stir well. Give it a taste and add more lime juice or tequila as desired.

Drinks can be portioned into jars, sealed tightly, and stashed in the freezer for about 4 or 5 hours or until they reach your desired level of frozen. Or they can be enjoyed in a completely unfrozen state.

jargaritas was posted by wendi on 22 may 2013 at bonappetithon.com