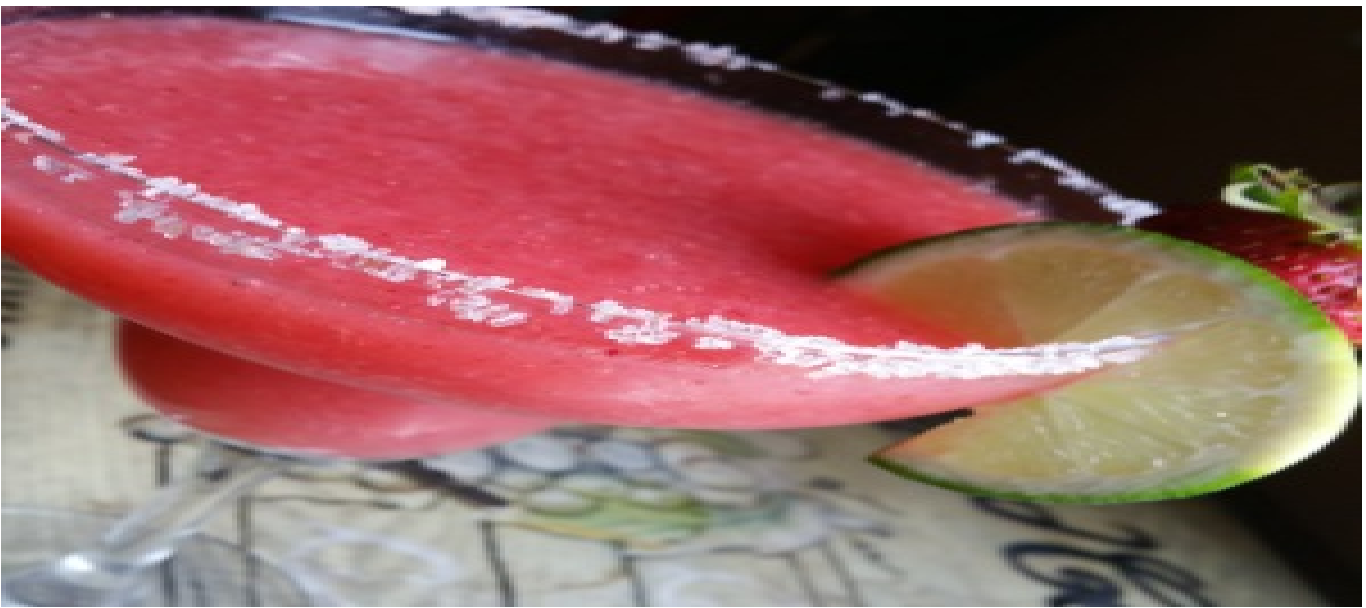




## Strawberry Balsamic Margaritas

### Description



You will love these margaritas, and there is no need to add any type of sweetener as the balsamic vinegar sweetens them naturally. It's the perfect summer cocktail!

### Ingredients:

- 2 pints of fresh strawberries
- 12 oz. good tequila
- 1/4 C. fresh squeezed lime juice
- 1 T. fresh squeezed orange juice

- 4 T. The Olive Tap's [Strawberry Balsamic Vinegar](#)
- 3 C. of ice (more or less depending on your preference)

**Directions:**

1. Wet tops of margarita glasses, and then dip in salt.
2. Add strawberries, tequila, lime juice, orange juice, and Strawberry Balsamic Vinegar in a blender. Blend until smooth, adding ice towards the end.
3. Pour the mixture into glasses and enjoy!

Feel free to get creative...I have also made these margaritas with our [Raspberry White](#), and Mango White Riserva Balsamics...equally delicious!

An Olive Tap Original Recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/strawberry-white-balsamic-margaritas/>

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