Watermelon Margarita Slices

A very boozy, adult-only watermelon to liven up your next BBQ. The watermelon is infused with tequila and orange liqueur for 2 days prior to slicing.

Recipe by Francisca Rojas | Created on Nov 7, 2021

Ingredients

- 1 large seedless watermelon
- 1 (750 milliliter) bottle tequila
- 1 (750 milliliter) bottle orange liqueur
- 2 tablespoons freshly squeezed lime juice, or more to taste

Directions

- Wash the outside of your watermelon and place it on a plate so that it doesn't roll you may need to slice
 off some of the rind to make a flat spot.
- Trace the lids from the tequila and orange liquor bottles on either side of the melon. Then cut out with a sharp knife. Insert bottles into the watermelon and do not disturb for 48 hours.
- Remove liquor bottles. Cut watermelon into slices and drizzle with lime juice.

Nutrition Facts

Serving: 15 servings | Calories: 471.2 kcal | Carbohydrates: 67.6 g | Protein: 3.7 g | Saturated fat: 0.1 g | Sodium: 9.8 mg | Fiber: 2.4 g | Sugar: 57.4 g

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