

# MIX *magic* RANGE FINDER

## INGREDIENTS

- 2 oz Tequila (Blanco preferred)
- 1 oz Fresh Lime Juice
- 1 oz Orange Liqueur (such as Triple Sec or Cointreau)
- ½ oz Agave Nectar or Simple Syrup
- 1 to 1 ½ cups Ice
- Garnish: Margarita salt and a fresh lime wheel

## RECIPE

- Prepare a rocks or margarita glass by rubbing a lime wedge along the rim and gently dipping it into the salt.

- Combine the tequila, lime juice, orange liqueur, and agave nectar in a blender.
- Add the ice. Like a true laser enthusiast, you can adjust your mixture for "slope, humidity, and what he described as "beer curvature" by tweaking the amount of ice for your preferred thickness.
- Blend on high speed until perfectly slushy and smooth.
- Pour into your salted glass and garnish with lime wheel.
- Serve immediately, ideally timing your first sip for the exact moment you intercept the drink cart at the 6th or 8th green, or *wherever!*

Inspired by "Home on the Range", "Range Finder" was created to facilitate "fully responsible life decisions" on the golf course *and off!* This icy cooler balances the sharp, tart snap of fresh lime with the smooth, sweet citrus of orange liqueur. The tequila provides an earthy, warming foundation that cuts right through the brain freeze. The result is a frosty, sweet-and-sour sip that is crisp and refreshing enough to keep your spirits high, and your refreshment in range!

- RECIPE, PHOTO: EDITOR

