

## Shobharita

May 5th, 2009



Shobha, one of New York City's most highly regarded hair removal salons, had a Cinco de Mayo celebration where guests were treated to Shobharitas. The fun take on a classic margarita is made with Shobha Syrup – Shobha's Sugaring Gel

([http://myshobha.com/myshobha/myshobha\\_pages/recipes.html](http://myshobha.com/myshobha/myshobha_pages/recipes.html)) is so natural that you can eat it!



Here's the complete recipe —

3 parts Shobha Syrup (sugar, lemon juice, water, and a touch of glycerin)

3 parts tequila  
1 part triple sec  
2 parts lime juice  
4 parts water

### Steps:

- Combine ingredients.
- Stir or shake (your preference).
- Pour over ice to serve freshly chilled.
- Optional: salt the rim of the glass &/or add a lime, umbrella or something else fun as a garnish.

Shobha Syrup is also great for sweetening hot or iced tea!

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*Photo Credit: Shobha*