

Use them well, and these Himalayan Salt Shot Glasses can make tequila shots simpler and even more fun.

1. Have your salt glasses, sliced limes and an open bottle of tequila ready.
2. Breathe in. (Don't exhale until the shot is taken!)
3. Pour the tequila.
4. Quickly down the shot.
5. Bite the lime wedge.
6. Flip the glass over, so that no liquid remains inside of it.
7. Wipe the glass with a bar towel, to ensure no liquid is standing in the glass.



Be aware that salt shot glasses will begin to erode if any liquid is held in the glass for more than a few seconds. Anyone who pours and then gives a toast before drinking may find their shot to be extra salty. And if you prefer to sip and savor your tequila, the liquid can eventually dissolve its way right through the glass—and then the drinks will be on you!