



jalapeno margarita

Put a spring in your step with this kick-in-the-pants Jalapeño Margarita recipe. The fresh lime juice will have you puckering up and, combined with triple sec and tequila, this spicy, savory and surprising margarita is guaranteed to bring the fire to your fiesta.

SERVES: 1

ingredients

- Lime and kosher salt, to rim glass
- 2 cups ice cubes
- 3 oz Sweet and Sour Mix
- 1½ oz tequila
- 1oz triple sec
- 1 tbsp fresh lime juice
- ½-inch piece of fresh jalapeño, remove seeds and slice
- Slices of jalapeños, for garnish

directions

1. Moisten the rim of a margarita glass with lime and dip glass into kosher salt to coat rim.
2. In a blender, combine ice cubes, Sweet and Sour Mix, tequila, triple sec, lime juice and 1/4-inch piece of fresh jalapeño. Blend until smooth.
3. Pour into prepared glass and garnish with jalapeño slice.



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