

Spicy Jalapeño Margarita

Servings: 1

Ingredients:

- 2 to 3 jalapeño coins (slices), seeded
- 2 oz. silver tequila
- 1/2 oz. Triple Sec (or other orange liqueur)
- 1 oz. freshly squeezed lime juice
- 1/2 oz. agave syrup or simple syrup
- Lime slice, for garnish
- Ice
- Salt, for rimming the glass

Instructions:

1. Prepare the Glass:

- Rub the edges of a glass with a lime slice.
- Add some salt to a shallow plate and dip the rim of the glass into the salt to coat it lightly. Be careful not to overdo it.

2. Muddle the Jalapeño:

- Place the jalapeño coins into a cocktail shaker and muddle them thoroughly. Remember, the more jalapeño coins you use, the spicier your drink will be.

3. Mix the Margarita:

- Add the silver tequila, Triple Sec, lime juice, and agave syrup into the shaker.
- Add some ice, secure the lid, and shake vigorously for a few minutes until the shaker feels cold to the touch.

4. Serve:

- Fill the prepared glass with a few ice cubes.
- Strain the Margarita into the glass.
- Add an extra jalapeño coin to the drink if desired and garnish the glass with a lime slice.

5. Enjoy Responsibly!

Nutrition (per serving):

- **Calories:** 195 kcal
- **Total Fat:** 0 g
- **Saturated Fat:** 0 g
- **Cholesterol:** 0 mg

- **Sodium:** 9 mg
- **Total Carbohydrates:** 16 g
- **Dietary Fiber:** 0 g
- **Sugars:** 13 g
- **Protein:** 0 g

Enjoy your Spicy Jalapeño Margarita!