Jalapeño Margarita

This margarita is a new favorite because of its subtle taste of jalapeño with the slightest bit of heat on the finish. It was popular at our last party…and we knew we had a hit when the rest of the cocktails went untouched! The simple syrup takes only a few minutes to make, but does require time to cool. So plan ahead!

The Jalapeño Margarita

- 2 oz. Premium plata tequila such as Milagro
- 2 1/2 oz. Fresh lime juice
- 2-3 slices of fresh jalapeño – seeds removed
- 1 1/2 oz Jalapeño Simple Syrup – see below
- 1/4 oz. Cointreau or triple sec

1. Chill a margarita glass with ice and water
2. Add the lime juice and jalapeño slices to a shaker and muddle
3. Add the remaining ingredients with ice and shake to chill – about 15-20 sec.
4. Double strain into chilled glass
5. You can rim the glass with salt and/or garnish with a lime if you wish

For a frozen variety – see below

Jalapeño Simple Syrup

- 1 cup water
- 1 cup sugar
- 1 jalapeño stemmed and coarsely chopped

1. Combine all ingredients in a small sauce pan and bring to a boil over med-low heat.
2. Reduce heat and simmer gently for 10 minutes (be careful, sometimes this will foam up and boil over)
3. Remove from heat and allow to cool
4. Strain into a jar, bottle or squeeze bottle and store refrigerated – it will keep a couple of weeks.

Frozen Jalapeño Margarita

1. Chill a margarita glass with ice and water
2. Add the lime juice and jalapeño slices to a mixing glass and muddle
3. Double strain the lime juice into your blender

4. Add the remaining ingredients along with 8 – 10 oz. ice
5. Whir it up and serve in your chilled glass

Cheers!