



## STRAWBERRY JALAPEÑO MARGARITA

Create a most memorable gathering. Let this simple menu be the basis for a noteworthy evening in the style for which you are known. Refined and novel is who you are. ¡Salud!

This spicy cocktail is perfect on a hot day. Fresh strawberries and jalapeños are muddled together to make a delicious new twist on a Margarita! Muy caliente!

### INGREDIENTS

- 1½ oz. tequila
- 1 oz. Triple sec
- ½ oz. agave nectar, or simple syrup
- ¾ oz. freshly squeezed lime juice
- 4 strawberries, sliced
- 2 slices jalapeño
- Coarse sea salt for glasses

### INSTRUCTIONS

Muddle the sliced strawberries, jalapeños and lime juice in a cocktail shaker.

Add the tequila, Triple Sec, and agave nectar. Add ice and shake for a few seconds to mix everything together and to get the drink cold.

Run a lime wedge along the edge of the glass. Dip into a plate of salt to coat the edge. Add ice and strain the Margarita into the glass.

Garnish with a fresh strawberry and jalapeño slice. Enjoy!

Makes 2 Margaritas.