

# Spicy Margarita

*Difficulty:* Easy

*Servings:* 1

*Preparation Time:* 5 minutes

## Ingredients

- 1 lime wedge
- 60ml tequila
- 30ml lime juice
- 15ml cointreau
- 15ml agave syrup
- 2 slices fresh jalapeno, deseeded
- Sea salt & extra jalapeño, to serve

## Method

1. Rub the rim of a margarita glass with the flesh of the lime wedge and then dip the rim in salt to coat. Fill the glass with roughly crushed ice and set aside.
2. Place the tequila, cointreau, lime juice, agave and jalapeno into a cocktail shaker. Top with ice and shake vigorously until combined and well chilled.
3. Strain into the prepared glass, top with extra jalapeno slices and enjoy!

Drink Responsibly.

*Note:* For a non-alcoholic version, swap Tequila with soda water and use orange juice instead of cointreau.

