

# Jalapeno Margarita

Prep Time:

Cook Time:

Yield:

Diet:

## INGREDIENTS

SCALE

- 3 tablespoons (1 1/2 ounces) tequila blanco or reposado\*
- 2 tablespoons (1 ounce) Cointreau
- 1 1/2 tablespoons ( 3/4 ounce) fresh lime juice
- 3 to 4 jalapeño pepper slices
- [Kosher salt](#) or flaky sea salt, for the rim
- For the garnish: Lime wedge, more jalapeño slices

## INSTRUCTIONS

- 1 Slice the jalapeño pepper into 3 to 4 thin slices. If you prefer a more subtle heat, remove the seeds.\* (Wash your hands well afterward.)
- 2 Cut a notch in a lime wedge, then run the lime around the rim of a glass. Dip the edge of the rim into a plate of flaky sea salt (or for a festive look, use our [Margarita Salt](#)).
- 3 Place all ingredients in a cocktail shaker with 4 ice cubes and shake until cold. (At this point you can take a taste and adjust the spice level if you'd like.)
- 4 Strain the margarita into the glass with the salted rim. Fill the glass with ice and serve.

## NOTES

- i \*We used 3 slices with the seeds in for a medium spicy drink. Remember that jalapeno peppers can vary in heat! Feel free to customize the number of slices and seeds based on your own preference.

Find it online: <https://www.acouplecooks.com/jalapeno-margarita/>