

# JALAPEÑO MARGARITA

- 2 oz jalapeño infused tequila 1 oz Cointreau
- ¾ oz lime juice
- ½ oz simple syrup

Combine all ingredients in a shaker, fill with ice. Shake for 8-10 seconds and strain into a rocks glass over fresh ice that has been rimmed with salt (optional), or serve straight up if you prefer. Garnish with a lime wheel or jalapeño slice, if you like.

## With Muddled Fresh Jalapeño

Slice half of a jalapeño into coin-sized discs starting from the stem end where there are more seeds. You'll need be about 5-6. Muddle them with the simple syrup and proceed with the recipe. If you let the jalapeños sit a minute or two with the other ingredients before shaking it'll increase the heat. Be sure to use a fine strainer to catch the seeds.

## Jalapeño Infused Tequila

- 5-6 Jalapeño Peppers
  - 1 750 ml bottle of tequila
1. Cut the heads off the jalapeños and slice them lengthwise.
  2. Combine them with the tequila in a large container - a mixing bowl, quart measuring cup or pitcher work well.
  3. Let it sit for about 15-30 minutes, stirring once or twice and tasting periodically throughout.
  4. When the desired level of heat is achieved, run the mixture through a strainer, removing all solids, and funnel it back into the tequila bottle. This can be kept at room temperature.

