



## Spicy Jalapeño Infused Margarita

Recipe By CHEF ABBY J

SERVES: 1

### INGREDIENTS:

- 1/3 cup ice, or as needed
- 3 oz. jalapeño-infused tequila\*
- 2 oz. freshly squeezed lime juice
- 1 oz. triple sec
- 1 oz. simple syrup\* chile lime salt
- 1 lime wedge
- 2 jalapeño slices
- mint, for garnishing

### DIRECTIONS:

- 1. Place chile salt on a plate. Run the lime wedge around the edge of the glass and dip into the chile lime salt.
- 2. Fill the cocktail shaker with ice. Add tequila, lime juice, triple sec, and simple syrup. Cover and shake until mixed and chilled. Strain margarita into glass.

*A spicy twist on a refreshingly delicious classic!*

*\*Get Abby's recipe for jalapeño-infused tequila and simple syrup at [ingles-markets.com](http://ingles-markets.com).*

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