



Spicy Watermelon Margarita

Jacob · 29/09/2024



Prep Time

1

Difficult

Medium

Servings

1 margarita

Description

This spicy watermelon margarita is a delicious blend of fresh watermelon tequila and jalapeno slices for a fruity spicysweet thoroughly refreshing summer cocktail

Ingredients

- - 2 cups seedless watermelon cubes - 1 lime wedge - 1 pinch kosher salt - ice cubes - 1 ½ fluid ounces silver tequila - ¾ fluid ounce orange-flavored liqueur (such as Cointreau) - ¾ fluid ounce lime juice - 1 thin slice jalapeño slice
- plus more for garnish - 1 watermelon wedge

Instructions

1. Puree watermelon in a blender. Wipe the rim of a margarita glass with a lime wedge; dip rim in salt. In a cocktail shaker half-filled with ice
2. add tequila
3. orange liqueur
4. lime juice
5. jalapeño
6. and 2 ounces of the watermelon puree. Shake until very cold. Strain into prepared glass. Garnish with watermelon wedge and jalapeño slice. Cook's Note Instead of salt
7. you can also use coarse white decorating sugar for rimming. Reserve remaining puree for up to 4 more cocktails. Editor's Note: Nutrition data for this recipe includes the full amount of watermelon puree. The actual amount of watermelon consumed will vary.