Pineapple Margarita

Savannah · 28/09/2024



Prep Time

1

Dificult

Medium

Servings

1 pineapple margarita

Description

This pineapple margarita gives a traditional margarita a tropical twist Garnish with a pineapple wedge for a fun fruity cocktail

Ingredients

— - 2 cups ice

— or as needed - 3 fluid ounces pineapple juice - 2 fluid ounces silver tequila - ¾ fluid ounce triple sec - ¾ fluid ounce freshly squeezed lime juice - 1 tablespoon coarse salt

— or as needed - 2 lime wedges - pineapple wedge for garnish (optional)

Instructions

1. Fill a cocktail shaker half-full with ice. Add pineapple juice
2. tequila
3. triple sec
4. and lime juice to the shaker. Seal and shake vigorously until outside is frosted
5. 10 to 15 seconds. Sprinkle salt onto a plate. Moisten the rim of a glass with a lime wedge. Press the moistened rim into the salt. Fill glass with ice. Strain margarita into the glass and garnish with pineapple and lime wedge
6. if desired. Cook’s Note You can use Tajin instead of coarse salt to rim the glass.Use a good quality tequila for best results.