

Jalapeño Cilantro Mezcal Margarita



Yield: 1 cocktail

Prep time: 5 minutes

Cook time: None

Ingredients:

- Juice of 2 limes, divided
- 1-2 jalapeño slices, plus more to garnish
- 2 tbsp fresh cilantro leaves, plus more to garnish
- Juice of ½ grapefruit
- 2 oz mezcal
- 1 tsp agave (optional, omit for low sugar)
- Pineapple slice, for garnish (optional)

Instructions:

1 Pour ¼ cup lime juice into a cocktail shaker. Add the jalapeño and cilantro. Muddle the jalapeño and cilantro in the lime juice.

2 Add the grapefruit juice, mezcal, remaining lime juice, agave, if using, and several ice cubes. Shake to mix the ingredients thoroughly.

3 Fill your favorite glass with ice, and strain the margarita into the glass. Garnish with a slice of pineapple, if using, a sprig of cilantro, or a slice of jalapeño for extra spice. Enjoy!



FOR MORE YUMMY
RECIPES, ORDER OUR
COOKBOOK [HERE!](#)