Julie Zyromski

Picante – also known as Spicy Margarita

Portions: 6
Preparation: 20 minutes
Cooking time: 10 minutes

6

V VEG LF GF



Ingredients

250 ml (1 cup) organic sugar cane
250 ml (1 cup) water
9 to 12 limes
1 jalapeño pepper, sliced
285 ml (9 oz) tequila
125 ml (4 oz) triple sec or other orange liqueur
8 cups (2 l) ice cubes

Steps

1. In a saucepan, bring the sugar with the water to a boil. When the sugar is fully dissolved, remove from the heat and let cool completely.
2. Meanwhile, squeeze the juice of the limes.
3. When ready to serve, combine directly in each glass ½ oz cane syrup, ¾ oz. triple sec, 1 ½ oz. tequila, 1 ½ oz. lime juice and one slice of jalapeño pepper, then fill the entire glass with ice.
4. Top with a splash of sparkling water if you want a longer drink.
5. Enjoy right away!