

Mango~Chile Margarita



A mango margarita with a touch of heat

Makes 2 drinks

2 large mango, peeled, pitted, diced

4 slices jalapeno chili

1/2c tequila

3T lime juice

3T simple syrup

2T Grand Marnier

2c ice cubes, divided use

Mix together jalapeno pepper and simple syrup. Allow to sit 10~15 minutes for pepper flavor to infuse syrup. Place mango chunks in food processor and puree.

Mix mango puree, tequila, lime juice, simple syrup, Grand Marnier and 1c ice cubes. Shake well. Strain into large glasses filled with ice.

If you want frozen margaritas, freeze chunks of mango and blend with ice in blender. Add remaining ingredients and pulse in blender until mixed well.

Prepare Ahead Tip

Freeze mango chunks to use as ice cubes.