



SPICY MARGARITAS made with CUCUMBER JALAPEÑO LEMONADE

If you love a spicy cocktail you'll love this at home spicy margarita recipe!
Pick up a gallon of our Cucumber Jalapeño Lemonade and whip up this cocktail for your next get together.

Ingredients

- 2 cups Cucumber Jalapeño Lemonade from Cowboy Chicken
- 1/2 cup silver tequila
- 1 oz orange liqueur
- 1/2 oz simple syrup/agave nectar
- 1 oz fresh lime juice
- 2 cups ice

Directions

- Combine all ingredients into blender and blend until frothy smooth
- Use four 8oz glasses rimmed with Tajin seasoning or salt
- Pour margaritas into glasses and add ice
- Garnish with jalapeño, cucumber, lemon, lime, or mint
- Serve immediately

Best served with a side of our
Chips and Salsa!

PREPARATION: 10MIN
YIELD: 4 MARGARITAS