

SPICY KUMQUAT JALAPEÑO MARGARITA

INGREDIENTS

6 -8 kumquats, sliced
1 jalapeño, sliced and seeds removed
2 ounces tequila
1 ounce Cointreau
1 ounce agave nectar
1 tablespoon coarse salt, for the rim
Kumquat slices, for garnish
jalapeño slices for garnish

DIRECTIONS

Run a slice of kumquat along the rim of your glass, then dip the glass in the salt. Set glass aside. Reserve a few kumquat and jalapeño slices to garnish.

In the bottom of a cocktail shaker, thoroughly muddle the kumquats - about 12 hearty muddles. Add a few jalapeño slices and muddle once or twice more (muddle more if you want it spicier. Add tequila, Cointreau, and agave nectar. Fill cocktail shaker with ice and shake for 15 seconds. Fill your glass with ice cubes and strain margarita into the glass. Garnish with a couple of kumquat and jalapeño slices.