

Spicy Balsamic Margarita



WITH TEXAS HILL COUNTRY OLIVE CO. BALSAMIC VINEGAR

Ingredients

- 2 oz silver tequila
- 1 oz Flavored White Balsamic Vinegar (Try Prickly Pear or Pineapple Balsamic)
- 1 oz fresh lime juice
- 1/2 oz agave nectar
- 1/4 to 1/2 jalapeño pepper (depending on desired spice level)
- Ice
- Salt or Tajin (optional, for rim)
- Lime wedge and jalapeño slices, for garnish



Notes

Directions

1. If you'd like to rim your glass with salt or Tajin, rub a lime wedge around the rim of a rocks glass and dip it in salt or Tajin. Set aside.
2. In a cocktail shaker, muddle the jalapeño pepper to release its oils.
3. Add the tequila, balsamic vinegar, lime juice, agave nectar, and a handful of ice to the shaker.
4. Shake vigorously for about 10-15 seconds to chill and combine the ingredients.
5. Strain the mixture into the prepared glass filled with ice.
6. Garnish with a lime wedge and serve immediately.