

JALAPENO MARGARITA

Source: The Barefoot Contessa Make It Ahead

Prepared: February 2016 by Laura Lutz

Makes: 6 servings

1 small Jalapeno pepper or half a large jalapeno

1 ½ cups silver tequila

1 cup Triple Sec

1 cup freshly squeezed lime juice,(8 limes)

¼ cup freshly squeezed lemon juice (2 lemons)

2 T honey

Pinch of salt

Ice

Pierce the jalapeno pepper in 8 to 10 places with the tip of a sharp paring knife and cut it in half lengthwise, leaving ribs and the seeds. Place the pepper in a 4 cup liquid measuring cup, pour the tequila, cover with plastic wrap and allow to sit at room temperature for 24 hours.

Discard the jalapeno and pour the tequila into a pitcher through the sieve to remove the seeds. Add Triple Sec, lime juice, lemon juice, honey, and salt and stir.

Use immediately or cover and refrigerate for up to 6 hours.

When ready to serve, fill 6 margarita glasses with ice and pour over the margarita mixture, shake vigorously for 30 seconds, and pour into glasses. Serve ice cold.

COOK'S NOTES

I put a ring of salt on the glass and ice in the glass and then poured the margarita mixture into the glass.