

# Angie Bloom

## Summertime Spicy Jalapeño Mezcal Margarita Recipe

Makes 1 Marg

Ingredients:

- 2 ounces mescal or your favorite tequila
- .75 ounces orange liqueur
- .75 ounces freshly squeezed lime juice
- 1-2 wedges of a jalapeño, muddled
- .50 maple syrup / syrup mix (mix equal parts honey (you could also use Agave Nectar, but I prefer the maple syrup because it cuts the sweetness) and water - then shake to dissolve)

Directions:

1. Juice limes
2. In a margarita glass, add a wedge of jalapeño to muddle, discard any leftover seeds, or pepper, however I like to keep the pepper and chew on it!
3. Proceed to add all remaining ingredients in a glass filled with ice and then, shake vigorously. Strain into a chilled (perhaps salted) glass filled with fresh ice.

Serving Size: 1

Calories/Macros (Entire Recipe): Approx. 203 Calories, .1g Protein, 4.9g Carbs, .1g Fat

