



SAN ANTONIO
BOTANICAL GARDEN

Sweet & Spicy Margarita

SERVES: 1

INGREDIENTS

2 ounces Tequila
1 ounce Cointreau
1 ounce Fresh lime juice
1 tablespoon Jam of your choice
2 slices of jalapeño
Lime slices, for garnish
Rock salt, optional for garnish

DIRECTIONS

1. Combine all ingredients in a cocktail shaker. Use a muddler to crush the jalapeño.
2. Add ice to the shaker and fasten the lid securely and shake well.
3. Strain into a glass with a salted rim (optional) and ice. Garnish with lime wedge and a dollop of jam if you like some extra sweetness.