

cocktail Recipe

Spicy Cucumber Lime Margarita

INGREDIENTS

2 tbsp powdered chile-lime seasoning salt	½ cup fresh lime juice
1 large cucumber (peeled, seeded, and cut into chunks)	½ cup simple syrup
	1 cup tequila
	½ cup orange liqueur

INSTRUCTIONS

- Moisten rims of 2 to 4 glasses with lime wedges. Dip moistened rims in the chile-lime seasoning salt. Chill glasses in freezer until ready to serve. Puree the cucumber with the lime juice and simple syrup in a blender or food processor until smooth. In a pitcher combine the cucumber puree, tequila, and orange liqueur. Stir to mix well.
- Serve over ice in chile-lime powder rimmed glasses. Garnish with sliced cucumbers and/or limes. ¡Salud!

