

Spicy Habanero Pineapple Margarita

Ingredients:

3 oz silver tequila

1 habanero pepper, thinly sliced

1 cup pineapple juice

1 1/2 oz triple sec

2 tbsp. lime juice

Margarita salt

Pineapple slices, lime wedges
for serving



Run a lime wedge around the rim of a 12-ounce glass and dip in salt. Fill the glass with ice and set aside. In a cocktail shaker or tall cup, add tequila and 2 thin slices of habanero. Using a cocktail muddler or the back of a spoon, lightly muddle and press on the habaneros to release some of the oils and spice. Add the pineapple juice, triple sec and lime juice. Cover and shake to combine. Garnish with a pineapple slice and a lime wedge.