

SPICY GREEN GRAPE MARGARITA

Yield: 2 drinks

Ingredients	Amounts
<i>Margarita:</i>	
Green grapes from California, frozen	2 ½ cups
Tequila blanco	3 oz.
Orange liqueur	3 oz.
Lime juice	3 oz.
Jalapeño, sliced	1 ea.
<i>Garnish:</i>	
Green grapes from California, frozen	as needed
Lime, wedged	as needed
Tajín or chili-lime seasoning for rim	as needed
Jalapeño, sliced	as needed

Method

1. Rub a lime wedge around the edge of a rock glass and then dip it in the chili-lime seasoning; set aside.
2. Add into a blender, the frozen grapes, tequila, orange liqueur, lime juice and jalapeños. Blend on high until combined.
3. Pour the margarita into the chili-limed rimmed glass and garnish with the additional grapes, lime wedge and a slice of jalapeño.

Note: Heat levels can vary widely in jalapeños, so always test the heat before adding them to the recipe. If using mild jalapeños, you may use 2 chiles in the recipe.