

# Fine w/ Food

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## SIMPLE JALAPEÑO MARGARITAS

- 4 oz. of your favorite tequila (I like Mi Campo Blanco Tequila—it's not too \$\$ and looks cute on your bar cart!)
- 2 oz. Cointreau
- 1/4 cup lime juice (about 4 limes)
- 1 jalapeño (4 coins for muddling, extra for garnish)
- 1/4 cup monk fruit
- 1/4 cup water
- salt for rim

begin by making the monk fruit simple syrup: add equal parts monk fruit and water to a pot and bring to boil cooking until the sugar has dissolved. transfer to a jar and set aside (this will make more than needed, but you can store leftovers in fridge)

add salt to a plate or bowl, just covering the bottom. rim glass with lime wedge, dip glass into bowl and turn until rim of glass is coated in salt, repeat with second glass. fill glasses with ice

gently muddle jalapeño coins in shaker. add ice to shaker. squeeze in juice of 4 limes, add in cointreau, tequila, and monk fruit syrup, & shake until chilled!

pour margarita in glasses, garnish with jalapeño coin, and enjoy!

