

SPICY MARGARITA

Thirsty for a drink that's got a little bit of everything? Look no further than this Spicy Margarita! It's got the perfect balance of sweetness, sourness, and a spicy kick to zap your taste buds into action.

INGREDIENTS

Tajin Seasoning

2 Lime Wedges

Ice

1 oz. Lime Juice

1 tablespoon Jalapeno Syrup

2 teaspoons Agave Syrup

Chilled Barbet Wild Card

A few thin slices of Jalapeno

to garnish

PREPERATION

Sprinkle 1 tablespoon of Tajin onto a plate.

Run the lime wedge around the rim of the glass of your choice and dip into the seasoning. Fill the glass with ice.

Add a pinch of Tajin with the juices and the syrups to a cocktail shaker. Fill with ice and shake for 30 seconds. Then strain into the prepared glass.

Top with Barbet Wild Card and garnish with Jalapeno slices.

