



Jalapeño Mango Margarita



Servings: 4

Prep Time: 5min

Cook Time: 0

Ingredients

- 1 tbsp. chili powder
- 2 tsp. sugar
- Kosher salt
- 2 c. mango juice
- 1 1/2 c. tequila
- 1/2 c. fresh lime juice
- 1/4 c. agave nectar or honey
- 1 jalapeño, halved
- Lime wedges, for serving

Directions

1. On plate, combine chili powder, sugar and 1 tablespoon salt
2. In pitcher, combine mango juice, tequila, lime juice, agave nectar and jalapeño. Refrigerate until slightly spicy, 1 to 3 hours. Discard jalapeño
3. When ready to serve, run a lime wedge along rims of 4 glasses and dip in sugar mixture to coat. Add ice to each glass and pour margarita mixture over it. Serve with lime wedges