

## GUASTELLO'S VILLAGE MARKET

# Spicy Grapefruit Margaritas

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Serves 1 and can be easily multiplied

### Ingredients

Per margarita

- 1 ounce fresh lime juice (about 1 large lime, juiced)
- 1 teaspoon light agave nectar or 2 teaspoons simple syrup
- 1 thinly sliced jalapeño round (1/8th to ¼th inch wide, a little goes a long way!)
- 2 ounces grapefruit juice (about ½ large grapefruit, juiced)
- 1½ ounces 100% agave blanco/silver or reposado tequila

Chili-salt rims and garnish

- 3 parts kosher salt
- 1 part ancho chili powder or regular chili powder
- Lime wedges
- Small grapefruit wedges for garnish, optional

### INSTRUCTIONS

First, prepare your glasses. Mix together the salt and chili on a small, rimmed plate. Run a lime wedge around the outer top edge of your glasses, then roll the edges in the chili-salt so it sticks. Place one big ice cube or a few smaller ice cubes in each glass.

In a cocktail shaker or mason jar, add the lime juice, agave nectar and jalapeño slice. Use a muddler to crush the jalapeño. Pour in the grapefruit juice and tequila, then top off the shaker with ice. Fasten the lid on securely and shake well.

Strain the mixture into your prepared glasses. If you want to be cute about it, garnish the drinks with a small wedge of grapefruit, sliced halfway through the middle so it rests on your glass. Cheers!

*Credit: [cookieandkate.com](http://cookieandkate.com)*