

Recipe: Cucumber Jalapeno Margarita

1/2 L. wine based-tequila blanco

3 jalapenos

1 cucumber

freshly squeezed lime juice

simple syrup*

lime wedges

Slice the jalapenos and combine with wine based tequila in a mason jar or swing-top bottle. Infuse the tequila with jalapenos for three days. (Or you can cheat and put it on a sunny windowsill for one day.)

For the cucumber juice, roughly chop the cucumber and blend in a food processor. Run it through the finest setting of a food mill or press it through a fine-mesh sieve to extract the juice, leaving most of the skin behind. Cucumber juice will keep in the fridge for a couple of days.

To make one margarita, fill a cocktail shaker with ice and add 2 oz. jalapeno-infused wine tequila, 2 oz. cucumber juice, 1/2 oz. lime juice and 1/2 oz. simple syrup. Shake and serve on the rocks in a glass rimmed with salt. Garnish with a lime wedge.

Repeat as necessary.