

jalapeño cucumber *margaritas*

Spicy, refreshing, and a bit herbaceous, these jalapeño cucumber margaritas are the perfect summer cocktails for a summer afternoon alfresco.



SPICE THINGS UP

Yields 6 drinks (1½ cups each)

INGREDIENTS

- 1 pound Persian cucumbers (about 7 cucumbers), roughly chopped
- ½ cup roughly chopped cilantro leaves
- 4 tablespoons spicy honey
- 1½ teaspoons finely grated fresh lime zest plus ¼ cup lime juice (from about 3-4 limes)
- 2 teaspoons minced jalapeño, plus more diagonal slices for garnish
- Sea salt, to taste
- 6 to 8 ounces blanco tequila, depending on preferred strength
- Ice, as needed
- Tajín, for rimming

INSTRUCTIONS

1. In a blender, blend the cucumbers, cilantro, spicy honey, lime zest, lime juice, and minced jalapeño until foamy.
2. Pour mixture into a fine-mesh sieve set over a large measuring cup and strain liquid from solids. Discard the solids. Reserve strained cucumber liquid until ready to serve.
3. When ready to serve, rim your glasses with hot honey and Tajín. Moisten the rim of a glass with honey. Sprinkle Tajín in a shallow rimmed plate, and dip the moistened rim of each glass into the seasoning to coat. Fill glasses with ice.
4. Working in batches, shake cucumber liquid and tequila in an ice-filled cocktail shaker. Divide among prepared rocks glasses. Set a slice or two of jalapeño directly on top of the ice in each glass as desired and serve immediately.