

WATERMELON MARGARITA



INGREDIENTS

- 4 cups cubed watermelon
- 2 tablespoons sugar
- 3 limes, 2 juiced and 1 cut into wedges for garnish
- 8 ounces tequila
- 5 ounces Triple Sec, divided
- 3 tablespoons kosher salt
- 1 teaspoon chili powder
- 1 jalapeño cut into rounds

DIRECTIONS

- In a blender, puree the watermelon and sugar until smooth. Pour the purée through a fine mesh strainer. Transfer the liquid to a pitcher and add the lime juice, tequila and 4 ounces of the Triple Sec. Stir to combine.
- In a shallow dish, combine the kosher salt with the chili powder. In a second small plate, add the remaining 1-ounce of Triple Sec. Dip the rims of 4 margarita glasses in the Triple Sec, then coat them in the salt and chili mixture. Divide the margarita between the 4 glasses and garnish each with a lime wedge and 2-3 jalapeños.