

WATERMELON MARGARITA



INGREDIENTS

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