

Spicy Strawberry Margarita



Spice up your happy hour with this festive cocktail. Our Fiery Sweet Mesquite Honey pairs nicely with fresh strawberries and tequila, making your party one to remember.

Ingredients

1/2 pound strawberries
3/4 cup blanco tequila
2 tablespoons Cointreau
1/3 cup fresh lime juice
4 tablespoons Fiery Sweet Mesquite honey
4 cups crushed ice
Lime juice (for rimming)
Tajín seasoning (for rimming)
1 serrano pepper (garnish)

Instructions

Cut tops from strawberries and discard. Add strawberries to blender. Add tequila, lime juice, Cointreau, tequila and Fiery Sweet Mesquite honey to blender. Blend until smooth. Add ice, a little at a time, and blend to incorporate into mixture. Taste and adjust ingredients to your liking. Rim glass with lime juice and dip into Tajin seasoning. Pour into margarita glasses and garnish with strawberry and sliced serrano pepper. Enjoy!

Serves four drinks.

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