

Quarantine Cocktail: Rogue Edition – Friday, August 7th

Jalapeno Watermelon Margarita

- 3 cups pureed watermelon
- ¾ cup tequila blanco
- ½ cup lime juice
- ¼ cup Grand Marnier
- 1 teaspoon agave
- 1 jalapeño, seeded and sliced

For garnish:

- 1 jalapeño, keep whole, de-seeded, thinly sliced
- 2 limes, thinly sliced
- Tajin for rim



~ adapted from Nutmeg Nanny

Serves 1. hahahahaha just kidding. Serves 2. Maybe...

Instructions:

1. To de-seed the jalapeño while keeping it whole, slice the top off and using a small paring knife, run the edge of the blade around then tap the open end on the counter. The seeds and ribs should fall out. Once sliced, trim off any pith or seeds. Lay on its side lengthwise and thinly slice. **WASH YOUR HANDS** right after, don't touch your eyes until you do!
2. Add all the ingredients to a blender and combine. Chill before serving or shake in a cocktail shaker with ice and serve in a short rocks glass or a cocktail glass.
3. Wet the rim of the glass and dip in Tajin or other spiced salt.
4. For a rocks glass, add ice then pour in cocktail and garnish. For a cocktail glass, just pour in the mix and garnish. Cheers!

