

Cabo Green Margarita

The welcome drink at Esperanza Los Cabos in Baja on the Sea of Cortez.

- 2 oz Silver Tequila (100% blue agave)
- 1 oz Pineapple juice
- 4 slices Cucumber
- 7 leaves Fresh Cilantro
- ½ oz Fresh squeezed lime juice
- ½ oz Agave honey or simple syrup
- 1 tsp Tajin (spice mix of pepper, lime, salt)
- 1½ slices Cucumber for garnish
- - Ice



1. Place the 4 slices of cucumber, cilantro and tequila in a shaker, mash with a pestle.
2. Add the rest of ingredients in the shaker (except Tajin powder), fill the shaker with ice and shake for 10 seconds.
3. Serve in margarita or whisky glass rimmed with Tajin.
4. Float a cucumber slice on top, and hang half of a slice on the rim.
5. For the frozen version, add all the ingredients (except Tajin and decorative cucumber) to a blender and pulse until smooth.
6. Serve in a Tajin-rimmed glass.

Cheers!

