



make yourself a

STINGER
MARGARITA

how to make a
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MARGARITA

Chill your margarita glass.

Wet the edge of the glass with lime and dip in salt.

To an iced mixing glass, add:

- 1 ½ ounce of jalapeño-infused tequila (see below),
or substitute a few rounds of fresh jalapeño added to
plain tequila
- 1 ounce Grand Marnier
- ¾ ounce fresh lime juice

Shake and strain.

like it hot?

Place jalapeños in a small jar with a lid; add tequila to cover. Cover and let stand at room temperature at least 3 days and up to 1 month. Strain before using.