

Fresh Pineapple Margarita - The Perfect Balance of Sweet, Tart, and Tequila

Pineapple Margarita ??



TIME
10 min

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INGREDIENTS

2 oz tequila (silver or reposado both work)
1 oz triple sec or orange liqueur
1% oz fresh pineapple juice (fresh is best, but canned works too)
1 oz fresh lime juice
% oz simple syrup or agave nectar (adjust to taste)
Ice
Coarse salt or Tajin (for rimming the glass)
Pineapple wedge or lime wheel (for garnish)

DIRECTIONS

- 1.** Rim the Glass: Rub a lime wedge around the edge of your glass. Dip the rim into coarse salt or Tajin. Set aside.
- 2.** Shake It Up: In a cocktail shaker, combine tequila, triple sec, pineapple juice, lime juice, and sweetener. Fill with ice, then shake hard for 10-15 seconds until the shaker feels cold.
- 3.** Serve: Strain into a rocks glass over fresh ice (or serve it straight up in a coupe for a sleek vibe). Garnish with a pineapple wedge or lime wheel.
- 4.** Sip & Enjoy: It's bold, bright, and just the right mix of sweet and sour-cheers to your new go-to margarita!

TIPS FOR SUCCESS

Chill Your Glasses : Pop them in the freezer for 10 minutes before serving for an extra-refreshing drink.

Batch It : Multiply the ingredients by 4 or 8 and mix in a pitcher-skip the shaking and serve over ice.

Garnish Game : Use a cocktail skewer with grilled pineapple or mint sprig for party vibes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fresh-pineapple-margarita-the-perfect-balance-of-sweet-tart-and-tequila/>