

Cowboy Margarita: Bold, Smoky & Spicy Tequila Cocktail!

Ready to ride into a sunset of flavor? This



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INGREDIENTS

2 oz blanco tequila
% oz mezcal (optional, for smoky flavor)
1 oz fresh lime juice
% oz agave nectar (or simple syrup)
% oz orange liqueur (like Cointreau or Triple Sec)
2-3 thin jalapeño slices (optional, for heat)
Garnish: Lime wedge or wheel, Tajín or salt for rim (optional)
Ice

DIRECTIONS

1. Prepare Your Glass (Optional Rim): If you want a rim, pour a thin layer of Tajín or margarita salt onto a small plate. Take your serving glass (a rocks glass or a margarita glass) and run a lime wedge around the rim, then dip the rim into the Tajín/salt to coat evenly. Fill the glass with fresh ice.
2. Combine Ingredients in Shaker: Fill a cocktail shaker with ice. Add the 2 oz blanco tequila, % oz mezcal (if using), 1 oz fresh lime juice, % oz agave nectar (or simple syrup), % oz orange liqueur, and 2-3 thin jalapeño slices (if using) to the shaker.
3. Shake Well: Place the lid on the shaker and shake vigorously for about 15-20 seconds until the mixture is well-chilled and condensation forms on the outside of the shaker. This chills the drink thoroughly and helps to slightly dilute it.
4. Strain and Garnish: Strain the chilled cocktail mixture into your prepared, ice-filled glass. Garnish with a fresh lime wedge or wheel. You can also add a fresh jalapeño slice to the rim or in the drink for extra visual appeal.
5. Serve and Enjoy! Serve immediately and enjoy your bold, smoky, and perfectly spiced Cowboy Margarita!

SWAPS & NOTES

of mezcal, while a hint of jalapeño provides a fantastic, subtle kick.

It feels incredibly adventurous and sophisticated, yet it's surprisingly straightforward to prepare.

This isn't just a drink; it's a sensory experience that transports you straight to a campfire under the desert stars!

It's my go-to for adding a unique twist to a classic.

TIPS FOR SUCCESS

Fresh Lime Juice is Key: Do not use bottled lime juice for a margarita; fresh is paramount for bright flavor.

Measure Accurately: Cocktails rely on precise ratios.

Shake Thoroughly: Proper shaking is crucial for chilling and blending the ingredients.

Adjust Sweetness & Spice: Taste and adjust the agave nectar and jalapeño slices to suit your palate.

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

Original recipe: <https://chefmaniac.com/cowboy-margarita-bold-smoky-spicy-tequila-cocktail/>