

Spiced Pineapple Margarita: The Most Saved Cocktail Recipe

2 oz tequila (blanco or reposado)



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INGREDIENTS

2 oz tequila (blanco or reposado)

2 oz pineapple juice

1 oz fresh lime juice

1/2 oz agave or simple syrup

Jalapeño slices (for muddling or garnish)

Chili-lime salt or Tajín (for the rim)

Ice

Pineapple wedge or slice of jalapeño (for garnish)

Swaps and Notes:

Tequila: Use a good quality tequila. Blanco tequila will give you a crisper, more agave-forward flavor, while reposado will add a little more depth and a hint of oak.

Agave or Simple Syrup: Agave is a natural pairing for tequila, but simple syrup works just as well.

You can even make your own jalapeño simple syrup by simmering water, sugar, and sliced jalapeños until the sugar dissolves.

Spice: The spice level is completely up to you. For a milder kick, just rim the glass with chili-lime salt. For a spicier drink, muddle a couple of jalapeño slices in your cocktail shaker.

Pineapple Juice: Fresh pineapple juice is always best, but a good quality store-bought pineapple juice works just fine.

Directions:

Prep the Glass: Run a lime wedge around the rim of a rocks glass or a margarita glass. Dip the rim

into the chili-lime salt or Tajín to coat it evenly.

Combine Ingredients: In a cocktail shaker, add the tequila, pineapple juice, fresh lime juice, and agave or simple syrup.

Add the Spice: If you want a spicy kick in the drink, add 1-2 thin slices of jalapeño to the shaker.

Shake: Fill the shaker with ice. Secure the lid and shake vigorously for about 15-20 seconds, or until the shaker is frosty on the outside.

Strain and Garnish: Strain the cocktail into your prepared glass filled with fresh ice. Garnish with a pineapple wedge, a fresh lime wheel, or a slice of jalapeño.

Tips for Success:

Fresh is Best: Using fresh pineapple and lime juice will make a huge difference in the flavor of this cocktail.

Balance the Flavors: Taste the cocktail before you pour it. If it's too sweet, add a little more lime juice. If it's too tart, add a little more agave.

Chill Your Glass: For the best results, place your glass in the freezer for a few minutes before you prep the rim. A cold glass keeps your drink colder for longer.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 250

Protein: 0g

Fat: 0g

Carbohydrates: 25g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Prep the Glass:** Run a lime wedge around the rim of a rocks glass or a margarita glass. Dip the rim into the chili-lime salt or Tajín to coat it evenly.
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8. **Chill Your Glass:** For the best results, place your glass in the freezer for a few minutes before you prep the rim. A cold glass keeps your drink colder for longer.
9. **Serving Suggestions and Pairings:** This Spiced Pineapple Margarita is a great cocktail to serve on its own, but it also pairs wonderfully with a variety of foods. The sweet and spicy flavors are a perfect match for Mexican food. You can serve it alongside a fun, interactive meal like my This Walking Taco Bar is

My Favorite No-Fuss Way to Feed a Crowd for a complete party experience.

10. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
11. **Calories:** Approximately 250
12. **Protein:** 0g
13. **Fat:** 0g
14. **Carbohydrates:** 25g
15. This is a delicious treat, so it's best enjoyed responsibly.
16. **Storage and Leftover Tips:** Cocktails are always best when made fresh. However, if you're serving a crowd, you can pre-batch the mixture (without the ice and jalapeño) in a pitcher. Just be sure to store it in the refrigerator and shake it with ice just before serving.
17. **More Recipes You Will Love:** If you're a fan of delicious cocktails, you'll love some of my other recipes. For a classic that's always a winner, my [Classic Margarita Recipe: Easy and Delicious](#) is a must-try. For another great drink, my recipe for [The Slippery Drank](#) is My Favorite Sweet Sipper for [Dessert-Inspired Vibes](#) is a fun option. And for a refreshing non-alcoholic beverage, my [This Blueberry Lemonade](#) is My Favorite Refreshing Drink for [Sunny Days](#) is a winner.
18. **Final Thoughts:** This Spiced Pineapple Margarita is a cocktail that truly has it all—it's sweet, spicy, and perfectly balanced. It's a great way to add a little bit of fun and flair to your next gathering.
19. I'd love to know what your favorite unique cocktail is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Cheers!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/spiced-pineapple-margarita-the-most-saved-cocktail-recipe/>