

Harvest Happy Hour: How to Make the Earthy, Golden Scarecrow Margarita

The Scarecrow Margarita: Your New Favorite Fall Cocktail with Corn & Spice



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5 min

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INGREDIENTS

Swaps and Notes:

Tequila: If you want a smokier flavor, use a mezcal. It pairs exceptionally well with the corn notes.

Sweetener: No corn syrup? Use agave nectar for a smoother, classic margarita sweetness. You can also make a simple corn-infused syrup by simmering 1 cup of water, 1 cup of sugar, and 1 cup of frozen or canned corn kernels, then straining.

Rim: For the spiced sugar rim, mix 1 tbsp of sugar with 1/2 tsp of cinnamon and a dash of nutmeg.

DIRECTIONS

1. Getting this drink right is all about the rim and the shake!
2. Step 1: Prep the Glass and Rim: Rim a lowball glass (or a festive mason jar for rustic vibes) with a lime wedge. Then, gently dip the moistened rim into your black salt or spiced sugar mixture. Fill the glass with fresh ice and set aside.
3. Step 2: Combine the Ingredients: In a cocktail shaker, combine the tequila, triple sec, fresh lime juice, sweet corn syrup (or agave), the pinch of cinnamon, and the pinch of nutmeg.
4. Step 3: Shake, Shake, Shake: Fill the shaker with ice cubes. Seal the lid tightly and shake vigorously for 15-20 seconds. This is crucial for chilling the drink properly and ensuring the ingredients are well-mixed and slightly diluted.
5. Step 4: Strain and Serve: Strain the chilled mixture into your prepared, ice-filled glass.
6. Step 5: Garnish: Garnish with a lime wheel, a long cinnamon stick, or for a festive Halloween touch, a mini candy corn skewered on a pick. Serve immediately.

SWAPS & NOTES

, the essential bright citrus pop, and a warm touch of cinnamon and nutmeg on the finish, the Scarecrow Margarita is the perfect sip for Halloween parties, a Friendsgiving gathering, or just a cozy autumn night by the fire.

I love a classic margarita, but as soon as the leaves start to turn, I crave something that reflects the bounty of the

season.

This recipe does exactly that, transforming a simple cocktail into a truly unique, celebratory drink.

Why I Love This Recipe I've spent years perfecting the art of the perfect margarita (you can check out my take on the classic margarita recipe [here](#)), but sometimes a classic needs a seasonal makeover.

TIPS FOR SUCCESS

Always Use Fresh Lime: Bottled lime juice will taste flat and acidic.

The brightness of fresh citrus is essential for balancing the earthiness of the corn.

Taste and Adjust: After the first shake, give the mixture a quick taste.

Make it a Mocktail: Replace the tequila with sparkling apple cider or white cranberry juice for a delicious, non-alcoholic version that still feels special and festive.

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

Original recipe: <https://chefmaniac.com/harvest-happy-hour-how-to-make-the-earthy-golden-scarecrow-margarita/>