

Chocolate Chili Margarita: The Bold & Spicy Tequila Twist You Need

Chocolate Chili Margarita: A Bold & Spicy Delight!



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15 min

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INGREDIENTS

This cocktail relies on quality ingredients. Don't skimp on the tequila! IngredientQuantity

DIRECTIONS

1. Steps for a : Perfect Chocolate Chili Margarita
2. This recipe is designed for a single serving, but it's easily scaled up for a batch.
3. Step 1: Prepare the Rim
4. On a small plate, mix a layer of
5. coarse salt
6. chili powder
7. (or cayenne pepper). Take a lime wedge and run it around the outer edge of your serving glass (a coupe, rocks glass, or traditional margarita glass works well). Gently press the rim of the glass into the salt and chili mixture. Set the glass aside.
8. Step 2: Combine the Ingredients
9. In a cocktail shaker, combine the
10. chocolate liqueur
11. fresh lime juice
12. (1 oz), and the optional
13. simple syrup
14. Step 3: Add the Spice
15. Add a small
16. dash of cayenne pepper or chili powder
17. to the shaker mixture. This goes directly into the liquid to infuse the spice throughout the drink.
18. Step 4: Shake and Chill
19. Fill the shaker with
20. . Secure the lid and
21. shake vigorously
22. for about 15-20 seconds. This is key to properly chilling the drink and creating a slight froth.

23. Step 5: Strain and Garnish
24. Fill your prepared rimmed glass with
25. . Double-strain the cocktail mixture into the glass.
Garnish by sprinkling a few

SWAPS & NOTES

Tequila (Blanco/Silver) 2 oz Look for a 100% agave tequila for the best flavor.

Chocolate Liqueur 1 oz Crème de Cacao or a quality dark chocolate liqueur.

Fresh Lime Juice 1 oz Freshly squeezed is non-negotiable for that bright, tangy lift.

Simple Syrup (optional) 1/2 oz Adjust to your taste, depending on how sweet your chocolate liqueur is.

TIPS FOR SUCCESS

Always Use Fresh Juice: Bottled lime juice will make your drink taste flat and artificial.

Freshly squeezed lime juice is the backbone of any great margarita.

The Simple Syrup Trick: To make simple syrup, just mix equal parts hot water and granulated sugar until dissolved.

Keep it in a sealed container in the fridge for all your cocktail needs.

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Original recipe: <https://chefmaniac.com/chocolate-chili-margarita-the-bold-spicy-tequila-twist-you-need/>