

## Prickly Pink Margarita: The Sweet & Spicy Cocktail with a Kick of Jalapeño

The Prickly Pink Margarita: Sweet, Sassy, and Just the Right Amount of Spice



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For Garnish:

Salt or sugar rim (pink Himalayan salt is stunning)

Jalapeño slices (1-3 thin slices)

Lime wedge

Swaps and Notes:

**Tequila Swap:** For a smokier, earthier cocktail, substitute the tequila blanco with Mezcal. It pairs beautifully with the sweet prickly pear.

**Sweetness Control:** Prickly pear syrups can vary in sweetness. Always taste the syrup before adding the optional agave. You may not need it.

**Spice Level:** The spice comes from the jalapeño. To increase the heat, muddle a slice or two in the shaker before adding the ice.

**Make it Bubbly:** For a lighter, longer drink, top the finished cocktail with a splash of sparkling water or club soda.

### DIRECTIONS

- Step 1: Prep the Glass:** Run a lime wedge around the entire rim of your glass (a coupe, margarita glass, or rocks glass works well). Dip the wet rim into a plate of salt or sugar (or your mixture of choice) until fully coated. Fill the glass with fresh ice.
- Step 2: Combine Ingredients:** In a cocktail shaker, combine the tequila, prickly pear syrup, fresh lime juice, triple sec, and the optional agave syrup.
- Step 3: Shake and Strain:** Fill the cocktail shaker with ice cubes. Seal tightly and shake vigorously until the shaker is frosty cold-about 15-20 seconds. This ensures proper chilling and dilution. Strain the mixture into your prepared, ice-filled glass.
- Step 4: Garnish and Serve:** Garnish your beautiful pink drink with 1-3 thin slices of fresh jalapeño. The oil from the slices will infuse into the drink as you sip, providing that signature kick. Serve immediately.

### SWAPS & NOTES

Tequila blanco 2 oz I prefer a 100% agave tequila for a clean flavor.

Prickly pear syrup 1 oz This is the key for flavor and color.

Look for it online or at specialty liquor stores.

Lime juice, freshly squeezed  $\frac{3}{4}$ oz Do not use bottled lime juice!

### TIPS FOR SUCCESS

**Always Use Fresh Lime Juice:** I can't stress this enough.

Bottled lime juice will make this drink taste flat and artificial.

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

Shake Hard and Long: Shaking with ice accomplishes two things: it thoroughly chills the drink, and it slightly dilutes it, which is necessary for a balanced flavor.

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

Original recipe: <https://chefmaniac.com/prickly-pink-margarita-the-sweet-spicy-cocktail-with-a-kick-of-jalapeno/>