

Salted Caramel Apple Margarita Recipe: The Ultimate Fall Tequila Cocktail

Why This Salted Caramel Apple Margarita is Your New Fall Obsession



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INGREDIENTS

For the Rim & Garnish:

Swaps and Notes:

Tequila: If you want a cleaner, brighter flavor, stick with a Blanco (Silver) Tequila. For deeper spice notes, try an Añejo.

Caramel: No salted caramel syrup? Use regular caramel sauce and increase the amount of salt on the rim for that vital balance.

Lime Juice: Don't substitute bottled lime juice. The difference in freshness will significantly impact the drink's balance.

Mocktail Version: Skip the tequila and triple sec entirely. Combine 2 oz of apple cider, 21 oz fresh lime juice, and 1 oz salted caramel syrup. Top with sparkling water or ginger ale for fizz.

? Step-by-Step Instructions:

1. Prepare the Glass (The All-Important Rim):

2. Combine the Ingredients:

3. Shake Until Chilled:

4. Strain and Garnish:

? Tips for Success:

Chill Your Cider: Make sure your apple cider is well-chilled before you start. It helps the final drink reach a lower temperature faster and prevents excessive dilution.

Taste as You Go (Before Shaking): If you're making a batch, always taste a tiny amount of the mix before adding ice. If your apple cider is very

sweet, you might need to add a couple of extra drops of lime juice for balance.

Use High-Quality Tequila: Since this is a spirit-forward drink, the quality of your tequila matters. A mid-range Reposado offers the best flavor for the price in this application.

The Power of Fresh Lime: I cannot stress this enough—freshly squeezed lime juice is the single most important element for a balanced margarita. Don't skip it!

? **Serving Suggestions and Pairings:**

Appetizers: Pair this sweet and tangy drink with savory, cheesy bites like my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or some spicy Totchos (Tater Tot Nachos for the Win).

Dessert Pairings: Because of its dessert-like profile, it pairs wonderfully with rich, nutty desserts. Try it alongside These Pecan Pie Bars or my Favorite Make-Ahead Holiday Dessert or a slice of cheesecake.

Snacks: If you're making this for a movie night, serve it with my easy Caramel Apple Nachos.

? **Nutritional Information (Per Serving, Estimated):**

? **Storage and Leftover Tips:**

Batching: If you want to make a pitcher for a party, combine all liquid ingredients except the ice in a large pitcher. Cover and refrigerate for up to 24 hours. When ready to serve, pour over ice in individual rimmed glasses, or transfer to a large serving pitcher and stir in a block of ice right before guests arrive. Do not add the ice to the pitcher until serving, or the drink will become watered down.

Leftover Caramel: If you have leftover caramel sauce from the rim, use it to drizzle over ice cream or pancakes the next morning!

? **More Recipes You Will Love:**

For a sweet, no-bake fall dessert: This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat

For a vibrant, non-alcoholic option: This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days

For an unexpected, decadent side: Caramel Apple Nachos

Final Thoughts:

DIRECTIONS

1. **Prepare the Glass (The All-Important Rim):** Pour a thin layer of caramel sauce onto a shallow plate. On another small plate, spread your coarse sea salt (or cinnamon sugar mixture). Dip the rim of your serving glass (a rocks glass or margarita glass works best) first into the caramel, then gently twist it in the salt mixture to create an even, delicious coating. Set the glass aside.
2. **Combine the Ingredients:** In a cocktail shaker, combine the 2 oz of tequila, 1 oz of apple cider, 21 oz of fresh lime juice, 1 oz of salted caramel syrup, and 21 oz of Triple Sec.
3. **Shake Until Chilled:** Fill the shaker about three-quarters full with ice cubes. Secure the lid tightly and shake vigorously for about 15-20 seconds. You want the mixture to be well-chilled and slightly frothy.
4. **Strain and Garnish:** Fill your prepared, rimmed glass with fresh ice. Strain the chilled margarita mixture into the glass. Garnish with a mini caramel apple, a thin apple slice, and a cinnamon stick for an extra aromatic touch. Serve immediately and enjoy the coziest sip of fall!
5. **? Tips for Success: Chill Your Cider:** Make sure your apple cider is well-chilled before you start. It helps the final drink reach a lower temperature faster and prevents excessive dilution.
6. **Taste as : You Go (Before Shaking):** If you're making a batch, always taste a tiny amount of the mix before adding ice. If your apple cider is very sweet, you might need to add a couple of extra drops of lime juice for balance.

7. **Use : High-Quality Tequila:** Since this is a spirit-forward drink, the quality of your tequila matters. A mid-range Reposado offers the best flavor for the price in this application.
8. **The : Power of Fresh Lime:** I cannot stress this enough-freshly squeezed lime juice is the single most important element for a balanced margarita. Don't skip it!
9. **? Serving Suggestions and Pairings:** This cocktail is perfect for holiday gatherings, fall parties, or just a relaxing weekend evening.
10. **Appetizers:** Pair this sweet and tangy drink with savory, cheesy bites like my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or some spicy Totchos (Tater Tot Nachos for the Win).
11. **Dessert : Pairings:** Because of its dessert-like profile, it pairs wonderfully with rich, nutty desserts. Try it alongside These Pecan Pie Bars are my Favorite Make-Ahead Holiday Dessert or a slice of cheesecake.
12. **Snacks:** If you're making this for a movie night, serve it with my easy Caramel Apple Nachos.
13. **? Nutritional Information (Per Serving, Estimated):**
Export to Sheets
14. **Note:** Nutritional values are highly estimated and depend heavily on the specific brands of caramel syrup and tequila used.
15. **? Storage and Leftover Tips:** Since this is a single-serving cocktail, it's best enjoyed immediately.
16. **Batching:** If you want to make a pitcher for a party, combine all liquid ingredients except the ice in a large pitcher. Cover and refrigerate for up to 24 hours. When ready to serve, pour over ice in individual rimmed glasses, or transfer to a large serving pitcher and stir in a block of ice right before guests arrive. Do not add the ice to the pitcher until serving, or the drink will become watered down.
17. **Leftover : Caramel:** If you have leftover caramel sauce from the rim, use it to drizzle over ice cream or pancakes the next morning!
18. **? More Recipes You Will Love:** If you enjoyed the autumnal flavors and easy preparation of this cocktail, here are a few other recipes I know you'll love:
19. For a sweet, no-bake fall dessert: This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat
20. For a vibrant, non-alcoholic option: This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days
21. For an unexpected, decadent side: Caramel Apple Nachos
22. **Final Thoughts:** This Salted Caramel Apple Margarita is more than just a drink; it's a celebration of all the best parts of fall. It's sweet, but not cloying, thanks to the necessary bite of fresh lime and the salt. Give this one a try-it's guaranteed to be a hit at your next cozy gathering.
23. Did you try this recipe? Let me know what you thought in the comments below, and don't forget to follow

@ChefManiac on social media for more cocktail and recipe inspiration!

SWAPS & NOTES

Tequila (Blanco or Reposado) 2 oz I prefer Reposado for its subtle oak and vanilla notes, which complement the caramel beautifully.

Apple Cider 1 oz Use high-quality, unfiltered apple cider for the best, deepest flavor.

Lime Juice 21 oz Freshly squeezed is a must!
It provides the essential tart balance.

TIPS FOR SUCCESS

Chill Your Cider: Make sure your apple cider is well-chilled before you start.

It helps the final drink reach a lower temperature faster and prevents excessive dilution.

Taste as You Go (Before Shaking): If you're making a batch, always taste a tiny amount of the mix before adding ice.

If your apple cider is very sweet, you might need to add a couple of extra drops of lime juice for balance.

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

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