

Mexican Candy Shot Recipe That Brings Sweet Heat to Any Party

1 ounce watermelon schnapps or watermelon liqueur



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INGREDIENTS

- 2 ounces tequila
- 1 ounce watermelon schnapps or watermelon liqueur
- 1 ounce sour mix
- 1/2 ounce lime juice
- Tajín or chili-lime seasoning, for the rim
- Lime wedge, for preparing the glasses
- Ice
- Small watermelon wedge
- Chamoy drizzle
- Extra lime wedge

DIRECTIONS

1. Prepare the glasses: Run a lime wedge around the rim of each shot glass. Dip the rims into Tajín or chili-lime seasoning until nicely coated. Set the glasses aside.
2. Fill the shaker: In a cocktail shaker, combine the tequila, watermelon schnapps, sour mix, lime juice, and a handful of ice.
3. Shake well: Shake vigorously for about 15 seconds, until the mixture is chilled and well combined.
4. Strain and serve: Strain the mixture evenly into the prepared shot glasses. Garnish with a tiny watermelon wedge or a little chamoy if desired, and serve immediately.

SWAPS & NOTES

Silver tequila is usually the best choice for this shot because it keeps the flavor bright and clean, but reposado can add a slightly warmer finish if that is more your style.

If you cannot find watermelon schnapps, another watermelon-flavored liqueur can work just fine.

For an even bolder candy-inspired flavor, you can add a tiny drizzle of chamoy inside the glass before pouring in the shot.

That extra layer gives the drink more depth and makes it feel even more like the sweet-and-spicy candy it is named after.

TIPS FOR SUCCESS

The rim matters more than you might think here.

That chili-lime edge is what gives the Mexican Candy Shot its signature flavor contrast, so do not skip it.

Tajín is the easiest option, but any chili-lime seasoning blend with a balance of salt, spice, and citrus can work.

Use fresh lime juice whenever possible.

