Spicy Cucumber Margarita

Ingredients:
2-3 Serrano chilies
4 1/2-inch slices English cucumber, quartered
1.25 oz Don Julio Blanco
0.5 oz Patron Citronge
Fresh lime juice
Fresh cane simple syrup (1:1 water and cane sugar)

Method:
1. In a pint glass, muddle chilies and a handful of English cucumber quarters
2. Over ice in a cocktail shaker, add Don Julio Blanco and Patron Citronge and equal parts lime juice and simple syrup to top off
3. Shake vigorously
4. Pour directly into pint glass (do not strain)
5. Garnish with 2-3 cucumber quarters