



## Spicy Cucumber Margarita

### Ingredients:

- 2-3 Serrano chilis
- 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 chilis 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