

Spicy Watermelon Margaritas - That is naturally sweetened with fresh watermelon juice. So easy to make with the perfect amount of sweet and spicy!

Watermelon juice

- 1 small seedless watermelon, or half of a larger watermelon
- Juice of 2 limes

Ingredients per margarita

- 2 ounces fresh watermelon juice
- 1 ½ oz 100% agave silver or blanco tequila
- Juice of ½ lime
- ½ tsp honey (optional)
- 1-4 jalapeno slices (based on preference)

Salt rim

- 1 part pink Himalayan sea salt
- 1 part tajun or chili lime seasoning
- Lime zest
- Lime wedges

Garnish

- tiny watermelon wedges, jalapeno slices, lime slices

Directions

To make fresh watermelon juice:

1. Simply blend watermelon cubes and lime juice in your blender and blend until smooth. Pour juice over a fine mesh strainer. Measure out what you need for the margaritas.
2. To make fresh watermelon juice with jalapeno, add one jalapeno (de-stemmed and de-seeded) to the blender with the rest of the ingredients. Taste test mixture before straining to achieve the desired spice level.

To prepare your margarita glasses:

1. On a small, rimmed plate, mix together equal parts salt, seasoning, and lime zest. Run a lime wedge around the top of each glass. Dip the top of the glass into the salt blend and roll it from side to side to catch the salt. Add ice cubes to your glass and set it aside.
2. To make margaritas from a cocktail shaker: Fill a cocktail shaker with ice. Pour in the watermelon juice, tequila, lime juice, optional sweetener and jalapeno slices.
3. Secure the lid to the shaker and shake for 10-30 seconds. Taste and add additional sweetener/acid/spice if necessary. Strain the liquid into your prepared glass(es) and garnish. Enjoy!

To make a pitcher:

1. For 8 drinks you will need: 2 cups tequila, ½ cup lime juice, 2 cups watermelon juice, 1-2 jalapenos (sliced), and 2-3 Tbsp sweetener (optional). Pour mixture in a large pitcher with ice. Stir well with a wooden spoon until well combined. Taste and add additional sweetener/acid/spice if necessary and enjoy!

Notes

- Don't have watermelon on hand or not in season? That's okay! I love using watermelon kombucha instead! Just omit the sweetener part and it should taste the same, if not better!