

YIELD: 2

Refreshing Pineapple Coconut Margarita

My Pineapple Coconut Margarita (with tequila) is the perfect poolside drink for hot sunny days soaking up the sun.

PREP TIME

15 minutes

TOTAL TIME

15 minutes

Ingredients

- 2 ounces pineapple juice
- 1 ounce coconut water
- 2 ounces tequila
- 1 whole lime (fresh squeezed lime juice!)
- 1 ounce f simple syrup (can be swapped for agave nectar)
- 3 mint leaves
- Ice cubes
- Pineapple slice for garnish
- Tablespoon Kosher salt
- Tablespoon Chili powder
- Teaspoon Ancho Chili Powder
- Half Teaspoon Smoked Paprika



Instructions

CHILI SALT

This step is easy! Mix salt, ancho powder, chili powder and paprika together in a bowl that's big enough to put your glass in later.

MARGARITA

1. Roll your lime! This helps release more juice. It sounds a bit gross, but using your foot to roll them is by far the easiest way to roll your citrus.
2. Juice your lime directly into your cocktail shaker. Fresh lime juice is the best for these (vs mixes.)
3. Add the pineapple juice, coconut water, tequila, simple syrup, mint leaves and ice cubes into the cocktail shaker.

4. Shake well!
5. Use a half of the lime you squeezed and run it on the rim of your glasses.
6. Then, dip the glasses into your chili salt mix to line them!
7. Pour the cocktail mixture into the glass.
8. Garnish with a mint leaf and slice of fresh pineapple.

Enjoy!

Notes

I like this double or triple this into a big batch so it's easy to keep the drinks coming!



Did You Make This Recipe?

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