

This simple syrup is used as the basis for both the grapefruit and mango margaritas. It can go in lots of other drinks too. Of course it can. Just make sure you don't get the habaneros in your eyes. Maybe wear gloves?

Ingredients

- 2 cups warm water
- 1 granulated sugar (superfine is even better)
- 2 habanero peppers, sliced

Directions

Add all ingredients to a 1 quart mason jar. Shake until sugar is dissolved. Refrigerate overnight to allow the syrup to chill and for the habaneros to impart their general goodness into the mix. After 24 - 48 hours in the 'fridge remove the habaneros with a slotted spoon.