

If you have some very hot habanero pepper bitters then use those, otherwise use the recipe for habanero syrup. This makes a mess of margaritas. Well, two probably. YMMV

**Ingredients**

- 8 oz mango puree / juice
- 2 oz Habanero Simple Syrup
- 5 oz white tequila (and not the cheap shit)
- 1.5 oz triple sec / Cointreau
- 3 oz fresh squeezed lime juice

**Directions**

If everything starts out cold then just mix this in a pitcher and pour it. We don't drink it with or over ice. That's no good. Why bother watering down something this tasty.