

Tropical Heat Spicy Papaya Margarita



Ingredients



2 oz. Blanco Tequila

1 oz. Lime Juice

4 Tablespoons Fresh Papaya

0.75 oz. Agave Syrup

1 Jalapeño

1 Tablespoon Tajin

0.25 Cup Chamoy

Instructions



Step 1 – On a small plate, pour Chamoy sauce and rim glass with Tajin. Set aside.

Step 2 – In a shaker, muddle papaya. Add jalapeños and gently break up.

Step 3 – Add the remaining ingredients to shaker topped with ice. Shake until chilled.

Step 4 – Strain over fresh ice into glass. Garnish with jalapeño and lime wheel.



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