

● Gourmet Diva Inc.

# "SPICY MAMA" GUAVA JALAPENO MAGARITA

Super easy, refreshing, a touch sweet and spicy, and extra pretty too. The perfect summer cocktail that's easy enough to make any night of the week.



## INSTRUCTIONS

1. In a pitcher place the sliced jalapeno pepper in the bottom with a sprinkle of tajin and lime juice.
2. Muddle the pepper and lime juice.
3. Add in the guava juice, lime juice, and tequila. Stir to combine.
4. To rim the glasses, put the agave syrup in a shallow dish and the tajin seasoning in a shallow dish.
5. Dip the edges of the glass in the agave and then into the tajin.
6. Add ice to all glasses and pour the margarita over ice and garnish with fresh lime or lemon slices.



## INGREDIENTS

- 2 ounces tequila, (or mezcal)
- 2 ounces guava nectar
- 3/4 ounces freshly squeezed lime juice
- 1/2 ounce agave nectar, (or simple syrup)
- 1/2 ounce orange liqueur, (triple sec)
- Coarse salt or tajin , for garnish on rim

2 TBS Tajin Seasoning

Fresh Lime or Lemon Slices For Garnish

# MOJITO YOUR WAY



## INSTRUCTIONS

1. Slice the 3 strawberries in half.
2. In a cocktail shaker, muddle the mint leaves. Add the fruit and muddle again. Add the rum, lime juice and simple syrup and fill the cocktail shaker with ice. Shake until cold.
3. Place ice into 2 glasses, and strain in the liquid. Top off the glass with soda water. Garnish with additional mint leaves and sliced strawberries or berries.



## INGREDIENTS

- 2 mint leaves, plus additional for garnish
- 1 ounce (30 milligrams) lime juice
- 1 ounce (30 milligrams) simple syrup
- 2 ounces (60 milligrams) white rum
- 2 to 4 ounces (60 milligrams) soda water
- Strawberries
- 1 to 2 orange wedges - 1/2 simple syrup
- 3 strawberries