

Chipotle-Barbecue Margarita

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Servings: 1

CHIPOTLE RIM

10 teaspoons chipotle powder

1 teaspoon fine sugar

freshly squeezed lime juice
ice

MARGARITA

ice

2 ounces blanco tequila

1 ounce agave nectar

1 1/2 ounces freshly squeezed lime juice

1/2 ounce bourbon brown sugar barbecue sauce

2 dashes angostura bitters

On a small plate, stir together the chipotle powder and sugar until well blended.

Place a small amount of lime juice on a second small plate.

Dip the rim of a cocktail glass into the lime juice and then slowly rotate the edge around in the chipotle sugar. Fill with ice. Set aside.

Fill a cocktail shaker with several ice cubes. Add the tequila, agave nectar, lime juice, barbecue sauce and bitters.

Cover the shaker and shake vigorously for 10 to 15 seconds.

Strain the contents from the shaker into the rimmed glass and serve.

Per Serving (excluding unknown items): trace Calories; 0g Fat (0.0% calories from fat); 0g Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: .