

Grapefruit Margarita

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*margarita salt or Kosher salt
(for rimming)*

*ground chipotle powder (for
rimming)*

1 small wedge lime

2 ounces tequila

1 ounce grapefruit juice

*3/4 ounce orange liqueur,
such as Cointreau*

grapefruit twist (for garnish)

lime twist (for garnish)

On a plate, mix some salt and chipotle powder.

Cut a slit in the lime wedge. Run the wedge around the rim of a rocks glass. Dip the rim in the salt mixture.

Fill the glass with ice.

Fill a cocktail shaker with ice.

Add the tequila, grapefruit juice and orange liqueur. Vigorously shake until very cold and strain the drink into the rimmed rocks glass. (The margarita can also be served in a chilled coupe glass.)

Garnish with the grapefruit and lime twists.

Per Serving (excluding unknown items): 228 Calories; trace Fat (2.1% calories from fat); 1g Protein; 16g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit.