

# Grilled Pineapple Margarita with Jalapeno

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## **Servings: 2**

*1 pineapple, cut into one-inch thick slices*  
*3 ounces jalapeno infused tequila*  
*1 ounce triple sec*  
*2 one-inch-thick slices grilled pineapple, chilled*  
*3 tablespoons fresh lime juice (one lime)*  
*2 tablespoons agave syrup (to taste)*  
*3/4 cup water*  
*1 teaspoon vanilla extract*  
*crushed ice*  
*grilled pineapple wedges (for garnish)*  
*lime wedges (for garnish)*  
*citrus salt or Kosher salt (for rimming)*  
*jalapeno slices (for garnish)*

## **Preparation Time: 5 minutes**

### **Cook Time: 10 minutes**

Cut the pineapple into one-inch-thick rings, discarding the rind.

Preheat a grill to medium-high. Oil it lightly. Grill the pineapple for 4 to 5 minutes on each side until you get nice grill marks and it begins to soften slightly.

Place the grilled pieces in a bowl and allow to cool completely in the refrigerator.

Add the jalapeno infused tequila, triple sec, two slices of the grilled and chilled pineapple (and any juices that have accumulated in the bowl), lime juice, agave, vanilla extract and water to a blender. Process until smooth, if desired. Strain to remove the pulp from the pineapple.

To salt the rim, run a lime slice or pineapple wedge around the lip of your glass. Dip into salt to cover.

Add crushed ice to your glass. Pour in your margarita mixture. Garnish with extra grilled pineapple, jalapeno slices or lime wedge.

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Per Serving (excluding unknown items): 166 Calories; 1g Fat (6.1% calories from fat); 1g Protein; 34g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 2 Fruit.