

Jalapeno Infused Tequila

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*1 cup silver tequila
1 jalapeno pepper, sliced
into rings*

Add the tequila and jalapeno to a clean, lidded container. Shake to combine. Allow the flavors to meld for twelve to twenty-four hours, depending on how spicy you would like it.

Once the flavor has developed, strain the jalapenos out and discard.

(The tequila will keep for up to one year. Can be stored in the freezer.)

Per Serving (excluding unknown items): 4 Calories; trace Fat (15.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fat.