

# Serrano Pineapple Margarita

Recipe High Times Let's Get Baked

## Ingredients

- 1 tablespoon chile lime salt
- Lime wedge
- 3 ounces (90mL) pineapple juice
- 2.25 ounces (67.5mL) freshly squeezed lime juice
- 1 ounce (30mL) serrano-infused tequila blanco
- 1/2 ounce (15mL) triple sec
- 1-2mL or preferred dose of canna infused alcohol tincture
- Cubed ice
- Pineapple leaf, 3 serrano rounds, slice of pineapple for garnish

## Instructions

- Add the Chile lime salt to a shallow saucer. Rim the glass with a lime wedge, and then dip the glass into the salt to create a salted rim. Set aside.
- To make the margarita, add the pineapple juice, lime juice, serrano-infused tequila, triple sec, and cannabis-infused alcohol tincture into a shaker tin. Add ice, cover and then shake for 15 seconds or until cold.
- Strain into a lowball glass filled with fresh ice. Garnish with a pineapple leaf, Serrano rounds and a slice of pineapple.

## Notes

To make the Serrano infused tequila:

- Cut 2 large serrano peppers into rounds, and combine with 1.5 cups of tequila blanco in a 16 ounce (490mL) sterilized mason jar.
- Shake to combine and let the mixture rest for 24 hours.
- Once ready, strain the solids from the liquids and voila!

You can use jalapeños for a milder tequila or habaneros to increase the spice.