

CUCUMBER JALAPENO MARGARITA

(adapted from [Susan Feniger and Mary Sue Milliken](#))

Makes: 2 drinks

12 slices peeled cucumber
4 to 6 slices jalapeño (we used Serrano peppers)
2 ounces freshly squeezed lime juice
1 heaping teaspoon superfine sugar
crushed ice
3 ounces silver tequila (we used Herradura)
1 + 1/2 ounce orange liqueur
2 cucumber slice, for garnish

Combine the cucumber, serrano pepper, lime juice, and superfine sugar in a small blender (or a cup suitable to use with an immersion blender). Blend everything together until smooth.

Fill a cocktail shaker with ice. Add tequila and orange liqueur, then add the cucumber mixture. Shake gently to combine, pour into a couple of margarita glasses, and garnish each with a cucumber slice. Serve immediately.