

TEQUILA SURPRISE

In honor of Cinco de Mayo, it's time to break out the tequila—my go-to liquor of choice for this and most other occasions. But rather than making an ordinary margarita—which I find way too sweet—I've come up with a variation that has a nice balance and a nice kick. I use pepper infused simple syrup to zip things up. Put on your brightest colors, grab a to-go cup and enjoy!

INGREDIENTS

2 oz Tequila

1/2 oz Cointreau

1/2 oz hot pepper syrup

1/4 english cucumber, very thinly sliced

1/2 lime, juiced

Ice

PREPARATION

Pour the tequila and half of the cucumbers into a shaker. Muddle the cucumber. Add the Cointreau, hot pepper syrup, lime juice and ice. Shake vigorously.

Wet a martini glass and shake out the excess water. Arrange six of the cucumber slices against the glass like polka dots. Pour in the contents of the shaker trying not to dislodge the cucumbers, but don't worry if they slip into the drink. Add four cubes of ice to the glass. Garnish with one slice of cucumber.