



SLIPPERY WHEN WET CUCUMBER MARGARITA WITH XO GOURMET CLEAR & NUGGET ICE

PREP TIME: 5 MINUTES

MIX TIME: 5 MINUTES

SERVES: 1

INGREDIENTS:

1 oz fresh lime juice
1 oz homemade cucumber syrup
1 oz pineapple juice
2 oz blanco tequila
Lime slice for garnish

Cucumber Syrup:

Cucumber(s) with peel
Sugar
Pinch of salt

DIRECTIONS

1. Fill and chill your glass with XO Gourmet Clear ice cubes.
2. In shaker, add lime & pineapple juices and cucumber syrup.
3. Pour blanco tequila.
4. Add small scoop of XO Nugget ice to shaker.
5. Shake until the sound of the ice diminishes.
6. Strain and pour over chilled glass with XO Gourmet Clear ice.
7. Garnish with rolled cucumber peel and lime slice on a pick.

To make Cucumber Syrup:

1. Slice cucumber(s) and put in blender (or juicer).
2. Blend to get juice.
3. Match the amount of cucumber liquid to an equal amount of sugar.
4. Add pinch of salt.
5. Re-blend to combine.
6. Strain through fine mesh using back of a spoon to extract as much liquid as possible.
7. Can be refrigerated for up to a week.

