

SPICY WATERMELON MARGARITAS

by Meg S. for Summerfield Delight Blog



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makes a pitcher to share (approx. six drinks)

INGREDIENTS

3 cups chopped watermelon
1 fresh jalapeno
juice of 3-4 fresh limes
2 cups blanco tequila

INSTRUCTIONS

Blend the watermelon and half of the jalapeno (*keep seeds if you like it spicy*) in blender. Strain with mesh strainer, pour into pitcher with lime juice and tequila. Let chill in fridge for no more than one hour. Serve with over ice.

For a mocktail version, replace tequila with extra lime juice and seltzer for a refreshing summer drink.

