



Makes: 1 drink

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes



Ingredients

- 1 serrano chile
- 1/3 cup very ripe pineapple chunks (or 1/4 cup pineapple juice)
- 4 fresh mint leaves
- 2 ounces silver tequila
- 1/2 ounce orange liquor
- juice from 1/2 lime
- 2 tsp honey or sugar, to your taste
- ginger beer, or seltzer, for topping (optional)

Tajin Salt:

- 1/4 cup sea salt
- 1 tsp tajin
- 1 small pinch granulated sugar
- lime wedge for rimming the glass

Instructions

Place the serrano chiles over a gas flame, or in a dry skillet over high heat. Char the chile all over, turning a few times, until blackened. Remove and let cool, then halve the chile and de-seed, if desired.

To make the tajin salt, combine all 3 ingredients on a shallow plate. Take a lime wedge and squeeze it around the rim the glass and then dip the glass into the salt.

In a cocktail shaker or glass jar, add the pineapple, mint, tequila, orange liquor, lime juice, and honey (or sugar). Add 1-2 quarters of the chile. Muddle together, squashing everything to release the juices. Fill with ice and shake until combined, about 1 minute, the longer you shake, the spicier it will be.

Strain into your prepared glass. Top with ginger beer, if desired. Garnish with mint and pineapple wedges. Enjoy!