



Eric's Spicy Margarita

- 6 tablespoons fresh lime juice
- 3 tablespoons fresh lemon juice
- 2 tablespoons fresh orange juice
- 4 tablespoons sugar
- 4 slices fresh young ginger
- 3 slices habanero pepper
- 4 fresh basil leaves
- lime wedges
- 1/2 cup Lords of Salt Serrano Lime salt
- 1 cup ice
- 3 oz premium 100 percent agave tequila

Crush Serrano Lime salt and place in a shallow dish or saucer. Wet the rim of your glass with a lime wedge and dip the glass into the salt to coat. Fill glass with ice.

In a cocktail shaker, add 4 or 5 ice cubs, sugar, ginger, habanero, basil, and tequila. Muddle until well blended. Add in fruit juices.

Shake until frothy and well chilled, at least 1 minute. Strain into the prepared glasses and garnish each with a lime wedge.