



[Sunburned Strawberry Margarita Recipe](#)

Recipe on AnnsEntitledLife.com

Prep Time: 20 minutes

Sunburned Strawberry Margarita Ingredients:

- Ice
- 3 Jalapeño Slices
- 2 oz Tequila
- 1 oz Strawberry Puree
- 1 oz Lime Juice
- ½ oz Strawberry Syrup

Strawberry Syrup Ingredients:

- 4 cups Strawberries, hulled and halves
- ½ cup Sugar
- ½ cup Water

Directions:

- To make the **strawberry syrup**:
- Heat strawberries, water and sugar over medium heat. Stirring frequently, heat until just boiling.
- Remove from heat, cover and let cool to room temperature.
- Strain for strawberry syrup.
- The remaining strawberry pulp gets pureed to **create the strawberry puree**.
- To make the **Sunburned Strawberry Margarita**:
- Place 2 jalapeño slices in a cocktail glass and muddle to release flavor.
- Add tequila, strawberry puree, lime juice and strawberry syrup to a cocktail shaker, and fill with ice.
- Shake and strain into glass.
- Top with sliced strawberries and sliced jalapeño .
- Serve Immediately

Makes 1 Sunburned Strawberry Margarita