

The Easiest (and Spiciest!) Margarita You'll Ever Make

by [Rebecca Taras](#)



Honestly, we hope you're out having fun instead of sitting behind a computer today. But if you're like us, there's a little last-minute planning in the works for the holiday weekend—planning that very well may have to do with what to make or bring to the next barbecue on your list, yours included. While it's easy to throw a few bottles of spirits and mixers on the table and say, "have at it," there's something about having a signature cocktail that says *fête*, not frat party.

So, to give you a little last-minute inspiration, we wanted to share this recipe for a Spicy Pomelo Margarita, courtesy of [Paramount Events](#). It's got the citrus you love about a margarita, but with an

added spicy "kick" that's guaranteed to be a unique party pleaser. Of course, we think you'll agree this is the perfect concoction for patio sippin' all summer long—especially since there's only four ingredients involved. So, turn off that 'puter, grab the cocktail shaker, and get ready to play bartender. Monday will come soon enough, dear reader.

Spicy Pomelo Margarita

Ingredients:

3 ounces Fresno chile-infused tequila ([Make your own](#), or buy at [Binny's](#))

1.5 ounces Cointreau

1 ounce honey cayenne syrup (Did you know this is also a [homemade cough syrup remedy](#)?)

2 ounces fresh squeezed pomelo juice

Directions:

Add all ingredients to a cocktail shaker with ice. Shake for one minute, then pour into a rocks (or margarita) glass filled with ice.