



Bangkok Margarita



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



1

CALORIES



204 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1 pinch ground aleppo pepper
- ☐ 1 ounce domaine de canton ginger liqueur
- ☐ 1 lime
- ☐ 2 ounces pineapple juice
- ☐ 1 pinch maldon salt
- ☐ 2 ounces reposado tequila

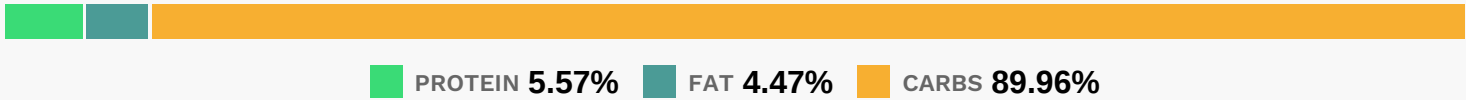
Equipment

- ☐ grater

Directions

- ☐ Combine the tequila, pineapple juice, and ginger liqueur in a cocktail shaker filled with ice. Shake vigorously and strain into a martini glass.
- ☐ Sprinkle the salt and pepper on top. With a hand grater, grate lime zest over the top of the drink. Tap the grater lightly to release the zest and oil into the drink.
- ☐ Aleppo pepper adds more savoriness than outright heat. For a spicier cocktail, substitute cayenne, ancho, or chipotle powder for Aleppo pepper.
- ☐ From Spice & Ice: 60 Tongue-Tingling Cocktails by Kara Newman. Text copyright © 2009 by Kara Newman; photographs copyright © 2009 by Antonis Achilleos. Published by Chronicle Books LLC.

Nutrition Facts



Properties

Glycemic Index:108, Glycemic Load:5.63, Inflammation Score:-5, Nutrition Score:5.2982608986937%

Flavonoids

Hesperetin: 28.81mg, Hesperetin: 28.81mg, Hesperetin: 28.81mg, Hesperetin: 28.81mg Naringenin: 2.28mg, Naringenin: 2.28mg, Naringenin: 2.28mg, Naringenin: 2.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 204.09kcal (10.2%), Fat: 0.43g (0.66%), Saturated Fat: 0.08g (0.5%), Carbohydrates: 19.42g (6.47%), Net Carbohydrates: 16.83g (6.12%), Sugar: 7.28g (8.09%), Cholesterol: 0mg (0%), Sodium: 47.12mg (2.05%), Alcohol: 18.94g (100%), Alcohol %: 11.49% (100%), Protein: 1.2g (2.41%), Vitamin C: 26.59mg (32.22%), Manganese: 0.37mg (18.4%), Fiber: 2.59g (10.36%), Copper: 0.16mg (7.98%), Potassium: 262.79mg (7.51%), Vitamin B6: 0.13mg (6.68%), Magnesium: 23.16mg (5.79%), Folate: 18.71µg (4.68%), Iron: 0.79mg (4.38%), Vitamin B1: 0.06mg (4.25%), Calcium: 34.37mg (3.44%), Phosphorus: 28.8mg (2.88%), Vitamin B3: 0.48mg (2.39%), Vitamin B5: 0.24mg (2.36%), Vitamin B2: 0.04mg (2.24%), Vitamin E: 0.27mg (1.8%), Zinc: 0.26mg (1.73%), Vitamin A: 65.99IU (1.32%)