



Guava-Jalapeno Margaritas



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



1510 min.

SERVINGS



4

CALORIES



131 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 3 tablespoons guava blend juice
- ☐ 3 jalapeño chiles
- ☐ 0.5 cup juice of lime for rims, optional from 5 limes
- ☐ 0.3 cup orange liqueur recommended: Cointreau or Grand Marnier
- ☐ 4 servings margarita salt
- ☐ 0.5 cup tequila

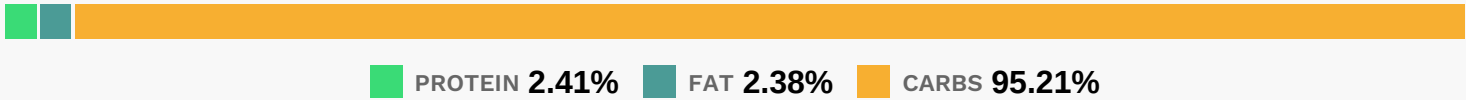
Equipment

- ☐ bowl

Directions

- ☐ Put 2 jalapenos into a small bowl and top with 1/2 cup plus 2 tablespoons tequila. Cover and refrigerate for a day.
- ☐ Pour the spicy tequila into a pitcher and add 1/2 cup plus 2 tablespoons chilled lime juice, the orange liqueur, and the guava juice, and refrigerate again until chilled. Put salt into a small plate and use lime wedge to moisten the rims of margarita glasses. Halve, remove the seeds and thinly slice the third jalapeno.
- ☐ Garnish each glass with 1 slice.
- ☐ Pour the chilled margarita mixture into the glasses.
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:11.75, Glycemic Load:0.12, Inflammation Score:-3, Nutrition Score:2.3939130001742%

Flavonoids

Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg Hesperetin: 2.71mg, Hesperetin: 2.71mg, Hesperetin: 2.71mg, Hesperetin: 2.71mg Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg

Nutrients (% of daily need)

Calories: 130.88kcal (6.54%), Fat: 0.1g (0.16%), Saturated Fat: 0.03g (0.17%), Carbohydrates: 9.37g (3.12%), Net Carbohydrates: 8.86g (3.22%), Sugar: 6.94g (7.71%), Cholesterol: 0mg (0%), Sodium: 196.66mg (8.55%), Alcohol: 13.85g (100%), Alcohol %: 18.09% (100%), Caffeine: 3.84mg (1.28%), Protein: 0.24g (0.47%), Vitamin C: 24.3mg (29.46%), Vitamin E: 0.44mg (2.95%), Vitamin B6: 0.06mg (2.79%), Vitamin A: 128.32IU (2.57%), Potassium: 78.03mg (2.23%), Fiber: 0.51g (2.03%), Vitamin K: 2.12µg (2.02%), Folate: 5.86µg (1.47%), Copper: 0.03mg (1.27%), Manganese: 0.02mg (1.2%), Magnesium: 4.44mg (1.11%), Vitamin B3: 0.2mg (1.01%)