



Jalapeño Tequila Gimlet



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



190 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup agave syrup (nectar)
- ☐ 2 jalapeños stemmed
- ☐ 1 cup juice of lime fresh
- ☐ 2 cups tequila blanco

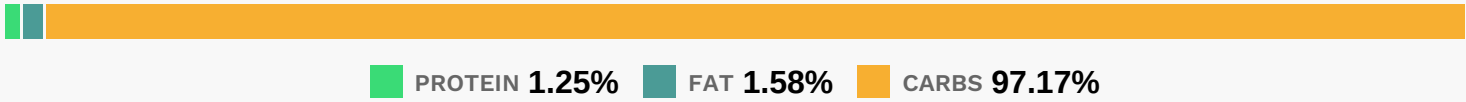
Equipment

- ☐ sieve
- ☐ grill

Directions

- ☐ Grill, broil, or roast jalapeños over a gasflame, turning frequently, until soft and charred. Stem and chop chiles.
- ☐ Transfer chiles and seeds, if using, to ajar.
- ☐ Add tequila and let sit for 1 hour. Strain mixture through a fine-mesh sieve into a medium pitcher; discard solids in sieve. Stir in lime juice, agave syrup, and 2 cups ice (to chill and dilute).
- ☐ Let stand, stirring occasionally, until ice is melted. Divide mixture among chilled glasses.

Nutrition Facts



Properties

Glycemic Index:7.75, Glycemic Load:1.61, Inflammation Score:-3, Nutrition Score:1.9030435007551%

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: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg

Nutrients (% of daily need)

Calories: 189.8kcal (9.49%), Fat: 0.1g (0.15%), Saturated Fat: 0.01g (0.04%), Carbohydrates: 13.28g (4.43%), Net Carbohydrates: 13.03g (4.74%), Sugar: 10.01g (11.12%), Cholesterol: 0mg (0%), Sodium: 1.86mg (0.08%), Alcohol: 20.04g (100%), Alcohol %: 23.63% (100%), Protein: 0.17g (0.34%), Vitamin C: 15.56mg (18.86%), Vitamin K: 3.92µg (3.74%), Vitamin B6: 0.06mg (2.95%), Vitamin E: 0.33mg (2.18%), Folate: 8.1µg (2.02%), Vitamin B1: 0.03mg (1.96%), Vitamin B2: 0.03mg (1.89%), Potassium: 45.82mg (1.31%), Copper: 0.02mg (1.18%), Vitamin A: 52.85IU (1.06%), Manganese: 0.02mg (1.02%)