



timecapsulekitchen.com
Hand Harvested Chiltepin Chilies



Whoa Nell-ita Margarita - Chiletpin Lime Margarita

Make ahead: Squeeze fresh lime juice and orange juice, (or combine the fruits) into ice cube trays and freeze. Once frozen take them out and put them in a container of zip locks so flavor is maintained and no taste of the freezer ends up in your margarita. These ice cubes are visually beautiful as well as flavorful and are great with Oh-So-Good Just Plain Water in the summer. Or add to fun drinks for kids while you are enjoying your adult cocktails.

I make these glass by glass

- 1) add 1-2 crushed chiltepin to the bottom of your glass.
- 2) fill the glass with lime and Orange ice cubes.
- 3) depending on how big your glass is and the “strength” you want or don’t want, add:

one Tablespoon or one shot of Patron Citron Orange Liqueur

two Tablespoons or two shots of your favorite tequila

Drink on a hot summer evening and as the lime and orange ice cubes melt the flavors of the chile, liqueur and tequila might just help you hear the chiltepin speak.

Stir well and enjoy!

Great with chiltepin flavored guacamole and/or quesadilla