



Cucumber Cilantro Margarita

SERVES 1

INGREDIENTS

- Kosher salt (optional)
- 4 thin slices cucumber, plus 1 (¼-inch) slice for garnish
- 2 sprigs fresh cilantro, divided
- ½ cup ice cubes
- 2 ounces (¼ cup) silver tequila
- 1 ounce (2 tablespoon) fresh lime juice
- ½ ounce (1 tablespoon) agave syrup
- ½ ounce (1 tablespoon) Bols Triple Sec

DIRECTIONS

If desired, to salt rim of a glass, fill a shallow bowl with water. On a small plate, pour a circle of salt. Dip rim of a rocks glass or margarita glass in water, then dip it into salt. Set aside.

In the bottom of a cocktail shaker, muddle 4 thin cucumber slices with 1 cilantro sprig until cucumber releases most of its juices and cilantro is smashed and fragrant. Add ice, tequila, lime juice, agave syrup, and triple sec. Cover and shake vigorously for 4 seconds. Pour, including ice, into glass. Garnish with remaining (¼-inch) cucumber slice and cilantro sprig.

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Published by Clarkson Potter/Publishers, an imprint of Random House, a division of Penguin Random House.

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