

Spicy Margarita

MIXER

A delectable combination of lime juice from Mexico and the perfect hint of spicy pepper delivers the ultimate margarita experience!

ON THE ROCKS SPICY MARGARITA:

In an ice-filled shaker

- Add 2 oz (60 mL) tequila and 4 oz (120 mL) mix.
- Shake hard and strain into an ice-filled glass.
- Garnish with lime wheel and serve.

SPICY WATERMELON MARGARITA:

In an ice-filled shaker

- Add 2 oz (60 mL) tequila, 3 oz (90 mL) mix and 1 oz (30 mL) Master of Mixes Watermelon Daiquiri/Margarita Mix.
- Shake hard and strain into an ice-filled glass.
- Garnish with lime wedge. Serve.

SPICY FROZEN MARGARITA:

- In a blender
- Add 2 oz (60 mL) tequila, 5 oz (150 mL) mix and 16 oz (2 cups) of ice. Blend.
 - Pour into glass and garnish with a lime wedge.



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HI 5¢
ME 5¢
OR 10¢
L240LB



SHAKE BEFORE USING
REFRIGERATE AFTER OPENING

AMERICAN BEVERAGE MARKETERS • NEW ALBANY, IN 47151

MADE IN THE UNITED STATES OF AMERICA

POUR WITH PRIDE!

GLUTEN FREE

KOSHER

CANE SUGAR

ALL-NATURAL FLAVORS

VEGAN



CONTAINS 24% JUICE

Nutrition Facts

About 8 Servings Per Container

Serving Size 4 fl oz (120 mL)

Amount Per Serving

Calories 130

% DV*

Total Fat 0g 0%

Sodium 25mg 1%

Total Carbohydrate 31g 11%

Total Sugars 29g

Includes 29g Added Sugars 58%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

* % DV = % Daily Value

INGREDIENTS: WATER, SUGAR, LIME JUICE FROM CONCENTRATE, LEMON JUICE FROM CONCENTRATE, CITRIC ACID, AGAVE SYRUP, NATURAL FLAVOR, ORGANIC JALAPEÑO PEPPER POWDER, SODIUM BENZOATE (TO PRESERVE FRESHNESS), QUILLAJA EXTRACT, SODIUM METABISULFITE (ANTIOXIDANT), FD&C BLUE #1.

CONTAINS SULFITES.