

Jalapeño Mexican Martini

Ingredients:

2 oz Tequila
1 oz Grand Marnier, Cointreau, or Triple Sec
1 oz fresh-squeezed Lime juice
½ oz Olive brine or juice (try the brine of Jalapeño stuffed Olives for a kick)
Olives and cocktail picks for garnishing

Instructions:

Add tequila, orange liqueur, lime juice, and olive juice to a cocktail shaker filled with ice.
Add the lid and shake vigorously for 30-45 seconds.
Strain into a martini glass, garnish with a pick of olives.