

Jagerita

Ingredients:

2 oz Jägermeister
1 oz Tequila, preferably blanco
1 oz Lime juice
1 oz Triple sec
½ oz Agave Syrup or simple Syrup
Lime wedge for garnish
Salt for rimming the glass, optional

Instructions:

Prepare the Glass: If you like a salted rim, rub a lime wedge around the rim of your glass and dip it into a plate of salt.

Set the glass aside.

Mix the Drink: In a cocktail shaker, combine Jägermeister, tequila, fresh lime juice, triple sec, and agave syrup.

Add a handful of ice.

Shake It Up: Shake the mixture vigorously for about 15-20 seconds.

This helps to chill the drink and blend the flavors together.

Serve: Fill your prepared glass with ice and strain the mixture from the shaker into the glass.

Garnish: Add a lime wedge to the rim of the glass for a fresh, zesty touch.

<https://mybartender.com/recipe/jagerita/>