HOT HONEY MARGARITA

By Jesse Tyler Ferguson & Julie Tanous

INGREDIENTS *Serves 2*

For the salt rim:
4 tablespoons flaky sea salt
Smoked paprika

For the margarita:
2 tablespoon raw honey
½ teaspoon harissa
2 tablespoons very hot water
6 oz tequila
2 oz Cointreau
3 oz fresh lime juice

DIRECTIONS

Make your salt rim by mixing the flaky sea salt and smoked paprika in a shallow plate. Wet the rim of your glass (with water or even lime juice!) Turn your glass upside down in the salt mixture and cover all sides of the rim.

To make your margarita, stir together the raw honey, harissa, and hot water. Mix in your tequila, Cointreau, and fresh lime juice. Shake or stir, and enjoy!