

Less than 30 minutes

Makes 2L

(Serves 4-6)

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Ingredients:

- 2 pineapples, peeled and cut into wedges
- 3 limes, halved + extra for garnish
- 1 jalapeño, deseeded
- ¼ cup (60ml) honey or brown sugar
- 1 cup (250ml) pineapple juice
- 1 cup (250ml) orange juice
- 1 cup (250ml) tequila (optional)
- 2-3 cups ice cubes
- 1 Tbsp (15ml) Maldon salt
- 1 Tbsp (15ml) coconut sugar or brown sugar
- Sprigs mint, for serving (optional)

Method

GOOD IDEA

Use ready-cut pineapple to save time on peeling and chopping. For a mocktail, replace tequila with more pineapple or orange juice.

1. Grill pineapple and lime halves (cut-side down) over hot coals for 4-8 minutes, until charred.
2. Allow to cool.
3. Add grilled pineapples, juice from limes, jalapeño, honey, juices and tequila to the jug of

a blender, along with ice.

4. Blitz until smooth.
5. Mix salt and sugar.
6. Rub a lime wedge along the rims of serving glasses and dip into salt and sugar mixture.
7. Fill glasses with frozen margarita and serve with a slice of lime or sprig of mint.

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