Chipotle Grapefruit Margarita

Publix Liquors

Servings: 1

2 ounces fresh grapefruit juice 2 ounces silver tequila 1 ounce orange liqueur 1/8 teaspoon chipotle powder 2 grapefruit wedges CHIPOTLE SALT 1 tablespoon Kosher salt 1 teaspoon chipotle powder Make the chipotle salt: In a bowl, mix the Kosher salt and chipotle powder. Spread the mixture on a flat plate.

Fill a cocktail shaker with ice.

Add the grapefruit juice, tequila, orange liqueur and chipotle powder. Cover and shake until mixed and chilled.

Moisten the rim of the glass with one of the grapefruit wedges. Press the rim into the chipotle salt.

Strain the margarita into the glass.

Garnish with a grapefruit wedge.

Per Serving (excluding unknown items): 110 Calories; trace Fat (0.9% calories from fat); trace Protein; 13g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5641mg Sodium. Exchanges: 1/2 Fruit.

Beverages

Dar Carvina Mutritional Analysis

| Calories (kcal): | 110 | Vitamin B6 (mg): | trace |
|--------------------------------|-------|--------------------------------------------------|-------|
| % Calories from Fat: | 0.9% | Vitamin B12 (mcg): | 0mcg |
| % Calories from Carbohydrates: | 97.0% | Thiamin B1 (mg): | trace |
| % Calories from Protein: | 2.1% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | trace | Folacin (mcg): Niacin (mg): Caffeine (mg): | 6mcg |
| Saturated Fat (q): | trace | | trace |
| (6) | liace | | 0mg |
| Monounsaturated Fat (g): | trace | Alcohol (kcal): | 88 |
| Polyunsaturated Fat (g): | trace | Alcohol (Kcal). | 00 |

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| Cholesterol (mg): | 0mg | % Rafilea | n n% |
|-----------------------------------------|-----------------|--------------------------------------------------------------------------------------|----------|
| Carbohydrate (g): Dietary Fiber (g): | 13g trace | Food Exchanges | |
| Protein (g): Sodium (mg): | trace 5641mg | Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 0 |
| Potassium (mg): | 92mg | | 0 1/2 |
| Calcium (mg): Iron (mg): | 5mg trace | | 0 |
| Zinc (mg): Vitamin C (mg): | trace 22mg | | 0 |
| Vitamin A (i.u.): Vitamin A (r.e.): | 249IU 25RE | | |

Nutrition Facts

Servings per Recipe: 1

| Amount Per Serving | | | | |
|-------------------------|----------------------|--|--|--|
| Calories 110 | Calories from Fat: 1 | | | |
| | % Daily Values* | | | |
| Total Fat trace | 0% | | | |
| Saturated Fat trace | 0% | | | |
| Cholesterol 0mg | 0% | | | |
| Sodium 5641mg | 235% | | | |
| Total Carbohydrates 13g | 4% | | | |
| Dietary Fiber trace | 0% | | | |
| Protein trace | | | | |
| Vitamin A | 5% | | | |
| Vitamin C | 36% | | | |
| Calcium | 1% | | | |
| Iron | 1% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.