

Avocado Margarita

Learn how to make a creamy Avocado Margarita with tequila, fresh lime, and ripe avocado. This unique twist on the classic cocktail is perfect for summer.

10 min
PREP

10 min
TOTAL

1
SERVINGS

Easy
DIFFICULTY

Avocado Margarita

Ingredients

- 1 avocado
- 2 oz tequila
- 1 oz orange liqueur
- 2 oz lime juice
- 1 oz agave syrup
- 1 jalapeno pepper

Instructions

- 1 Prepare the glass**

Rub a lime wedge around the rim of a margarita glass. Dip the rim into coarse salt, rotating to coat evenly if desired.
- 2 Prepare the avocado**

Cut 1 ripe avocado in half, remove the pit, and scoop the flesh into a blender.
- 3 Add liquid ingredients**

Add 2 oz tequila, 1 oz Cointreau, and 2 oz fresh lime juice to the blender with the avocado.
- 4 Add sweetener and ice**

Add 1 oz agave syrup and 1 cup ice cubes to the blender.
- 5 Blend the margarita**

Blend on high speed until completely smooth and creamy, about 30-45 seconds, stopping to scrape down sides if needed.
- 6 Taste and adjust**

Taste the mixture and add more agave syrup if you prefer it sweeter, blending briefly to incorporate.
- 7 Serve**

Pour the avocado margarita into the prepared glass and garnish with a lime wedge. Serve immediately while cold and creamy.

Tips

Choose the Perfect Avocado: Select avocados that are ripe but still firm. They should yield slightly to gentle pressure but not be mushy. Overripe avocados can make the drink too thick and may have an off flavor.

Chill Everything First: Keep your tequila, Cointreau, and lime juice well-chilled before blending. This ensures your margarita stays cold without requiring excessive ice that could dilute the flavors.

Blend in Stages: Start by blending the avocado with lime juice first to ensure it's completely smooth, then add the remaining liquid ingredients. This prevents lumpy texture in your final drink.

Taste and Adjust: Always taste your margarita before serving and adjust the sweetness, acidity, or spice level. The ripeness of your avocado can affect the overall balance, so fine-tuning is essential.

Serve Immediately: Unlike traditional margaritas, avocado margaritas don't hold well due to oxidation. Prepare and serve right away for the best color and flavor.

Rim Options: Experiment with different rim salts like smoked salt, chili-lime salt, or even tajín for added complexity. For a sweeter option, try a sugar rim with a hint of lime zest.

Control the Heat: When using jalapeños, start with just a small slice and taste. You can always add more, but you can't take the heat away once it's blended in.

Double Strain if Needed: If you want an ultra-smooth texture, strain the blended mixture through a fine-mesh strainer to remove any remaining avocado pieces or jalapeño seeds.