

Low-Carb Spicy Margarita Cocktail

Hands-on 5 minutes Overall 15 minutes

Nutritional values (per serving): Total carbs: 4.7 g, Fiber: 0.2 g, **Net carbs: 4.5 g,**

Protein: 0.1 g, Fat: 0 g, Calories: 145 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 1 serving)

- 2 fl oz tequila (60 ml)
- 1 fl oz fresh lime juice (30 ml)
- 1 fl oz low-carb simple syrup (*recipe below*)
- 1 slice jalapeño pepper, plus more for garnish
- ice

Low-carb Simple Syrup:

- 1/2 cup granulated [Swerve](#) or [Erythritol](#) (100 g/ 3.5 oz)
- 1/2 cup water (120 ml/ 4 fl oz)

Instructions

1. Make the simple syrup by combining the Swerve with the water in a pot over medium heat. Bring to a simmer until reduced and it has the texture of syrup. This should take about 5-7 minutes. Let it cool down. You will use just about 1/4 of it. Store any leftover syrup in a jar for future use. slice the jalapeño pepper.
2. Squeeze the limes.
3. Place the jalapeño into a cocktail shaker and muddle until broken down. Add in some ice, the freshly pressed lime juice, simple syrup, and tequila. Shake until combined and strain into a small glass over ice.
4. Garnish with an extra slice of jalapeño and lime if desired.

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