

LADIES AND GENTLEMAN, THE SPICY GINGER COCKTAIL

Contributed by [JetSetHeron](#) Jun 22, 2016

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Listen up people! If you are of drinking age (why else would you be here?) you have to be drinking quality liquor. Put down the cheap tequila and step away from the hangover. Drinking alcohol that actually has some balance and pride in its construction is going to make your drink more enjoyable, getting out of bed the next day easier and you an all around better person (maybe).

Tequila Corralejo is the perfect tequila for any type of tequila drinker. You can sip it slowly and enjoy it's smooth taste or mix it into a cocktail for any occasion.

This cocktail has the spirit of a margarita, but it's better. It's a satisfying surprise that will have all of your friends asking for seconds... and the recipe!

Spicy Ginger Cocktail

Ingredients:

2 oz. [Tequila Corralejo](#)

Ginger beer

2 fresh lime wedges

3 fresh cucumber wheels

1 orange slice

1-2 pieces of sliced jalapeño (optional)

Directions:

Add lime, cucumbers, orange and jalapeño (optional) to a cocktail shaker.

Muddle until all the ingredients have produced a decent amount of juice.

Add tequila and ice.

Swirl the shaker to blend tequila and juice.

Strain into a rocks glass with fresh ice.

Top with ginger beer.

Garnish with orange wedge (optional).

- See more at: <http://drinkwire.liquor.com/post/ladies-and-gentleman-the-spicy-ginger-cocktail#gs.xhXQ2Tc>