

Margarita de Vainilla y Piloncillo ~ Vanilla Bean Piloncillo Margarita



Vanilla Bean Piloncillo Syrup

1/3 cup chopped piloncillo* OR dark brown sugar OR light brown sugar

1/3 cup water

1 whole Mexican vanilla bean or 2 “spent”* Mexican vanilla beans

→Put sugar, water, and vanilla beans in a small saucepan.

→Stir over medium-low heat until the sugar is dissolved. Bring to a boil and boil for 1 minute so that the syrup thickens slightly.

→Set aside to cool at room temperature.

Sugar-Salt-Vanilla Rim

1 tsp sparkling sugar

1 tsp kosher salt

Vanilla Bean Piloncillo Syrup

→Mix the sparkling sugar and salt together on a shallow dish. Dip the rim of the margarita glass into the syrup and then roll in the sugar/salt mixture to coat.

Margarita

1 orange, juiced

1 lime, juiced

1.5 oz. silver/white tequila

1.5 cups crushed ice

1.5 TBSP vanilla bean piloncillo syrup

→Stir together orange juice, lime juice, and tequila in a glass.

→Fill the rimmed margarita glass with ice. Top off with the margarita mixture and stir.

→Pour the vanilla syrup into the margarita so that it swirls to the bottom. Stir together with a vanilla bean. Enjoy!

NOTES:

- Piloncillo is an unrefined brown sugar that can be found in many Latin grocery stores. It has a rich caramel flavor. If you cannot find piloncillo, you can substitute dark or light brown sugar.
- A “spent” vanilla bean is one that has been used to make extract. If you make your own vanilla extract, you can reuse the beans in this recipe to make the syrup. Just use two “spent” beans for every one fresh bean.
- I highly recommend using Mexican vanilla beans. The flavor is bolder and the vanilla taste will be present in this recipe.

