

— AMERICA'S —
TEST KITCHEN

Charred Pineapple Margaritas

YIELD Serves 4 to 6

TIME 45 minutes, plus 1 hour chilling

Why This Recipe Works

This is an absolute must to go along with tacos, or any other recipe that strikes your fancy. Grilling imparts delicious char to fresh pineapple, no coring needed: The grilled rings are blended along with sugar, lime zest, and the juice from charred limes. After adding tequila and triple sec, you'll want to chill the mixture to let the flavors blend. A smoked salt rim reinforces the outdoor vibe (regular flake sea salt is great too).



Gather Your Ingredients

- ☐ 6 limes
- ☐ ½ pineapple, peeled and sliced crosswise into 1-inch-thick rings
- ☐ ¼ cup sugar
- ☐ Pinch smoked sea salt, plus ½ cup smoked sea salt for garnish (optional)

Before You Begin

- * This recipe was developed for our book *The Outdoor Cook*.

Instructions

1. **FOR A CHARCOAL GRILL:** Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

- ☐ 8 ounces blanco or reposado tequila
- ☐ 8 ounces Triple Sec

FOR A GAS GRILL: Turn all burners to high; cover; and heat grill until hot, about 15 minutes. Leave all burners on high.

2. Grate limes to yield 4 teaspoons zest; set zest aside and halve limes. Clean and oil cooking grate. Grill pineapple and lime halves, cut side down, (covered if using gas), - turning pineapple as needed, until charred and tender, about 15 minutes. Transfer pineapple and limes to plate as they finish cooking and let cool slightly, about 5 minutes.
3. If salting glass rims, cut wedge from 1 lime half and reserve. Squeeze 4 ounces ($\frac{1}{2}$ cup) juice from lime halves. Transfer 2 pineapple slices to cutting board and cut into 6 wedges; set aside for garnish. Transfer remaining pineapple, lime zest and juice, sugar, and salt to blender and process on low speed until mixture is combined but still coarse in texture, about 10 seconds, scraping down sides of blender jar as needed. Gradually increase speed to high and process until completely smooth, about 1 minute. Transfer mixture to large bowl and stir in tequila and triple sec. (Mixture can be covered and refrigerated for up to 24 hours.)
4. Strain mixture through fine-mesh strainer set over serving pitcher or large container, pressing on solids to extract as much liquid as possible; discard solids. Keep margarita chilled in refrigerator until ready to serve.
5. Spread $\frac{1}{2}$ cup smoked salt, if using, into even layer in shallow bowl. Moisten about $\frac{1}{2}$ inch of chilled old-fashioned glass or margarita glass rims by running reserved lime wedge around outer edge; dry any excess juice with paper towel. Roll moistened rims in salt to coat. Remove any excess salt that falls into glass. Serve margaritas in prepared glasses filled with ice, garnishing individual portions with pineapple wedge.

