

# Mexican Candy Shot Recipe: A Spicy and Sweet Delight

Indulging in a Mexican Candy Shot is like taking a flavorful journey through the vibrant streets of Mexico. This popular shot combines the sweetness of candy with the spicy kick of chili and lime, creating a unique and unforgettable drinking experience. In this guide, we'll explore how to make a Mexican Candy Shot, complete with its signature ingredients and step-by-step instructions.

What is a Mexican Candy Shot?

A Mexican Candy Shot is a cocktail inspired by the flavors of traditional Mexican candies, such as Tajín, Chamoy, and spicy watermelon or mango lollipops. This shot captures the essence of these candies by combining sweet and spicy elements, resulting in a tantalizing flavor explosion that delights the taste buds.

Ingredients:

- 1 ½ oz. watermelon or mango-flavored vodka
- ½ oz. watermelon or mango juice
- ½ oz. lime juice
- Tajín seasoning or chili powder, for rimming
- Chamoy sauce, for rimming (optional)
- Tajín-covered candy or chili gummy, for garnish (optional)
- Ice cubes

Instructions:

- **Prepare the Glass:** Start by rimming a shot glass with Tajín seasoning or chili powder. To do this, wet the rim of the glass with lime juice or water, then dip it into the Tajín seasoning until fully coated. For an extra burst of flavor, you can also add a drizzle of Chamoy sauce to the rim.
- **Mix the Ingredients:** In a cocktail shaker filled with ice, combine the watermelon or mango-flavored vodka, watermelon or mango juice, and lime juice. Shake well until the ingredients are thoroughly mixed and chilled.
- **Strain into Shot Glass:** Once the ingredients are mixed, strain the cocktail mixture into the prepared shot glass. The Tajín-rimmed rim adds a spicy kick to each sip, complementing the sweetness of the drink.
- **Garnish and Serve:** For a festive touch, garnish the Mexican Candy Shot with a Tajín-covered candy or chili gummy skewered on a cocktail pick. This adds an extra element of flavor and visual appeal to the shot.
- **Enjoy Responsibly:** Sip and savor the flavors of Mexico as you enjoy your Mexican Candy Shot. Be sure to drink responsibly and savor each spicy and sweet sip.

Variations:

- **Spicy Mango Variation:** For a twist on the classic Mexican Candy Shot, use mango-flavored vodka and mango juice instead of watermelon. Garnish with Tajín-covered mango slices for an extra burst of flavor.
- **Chamoy Kick:** Add a drizzle of Chamoy sauce to the cocktail shaker before mixing the ingredients for an extra tangy and spicy kick.
- **Tequila Twist:** Substitute vodka with silver tequila for a more traditional Mexican twist on the shot. The earthy notes of tequila pair well with the sweet and spicy flavors of the cocktail.

#### Conclusion:

The Mexican Candy Shot is a delightful and flavorful cocktail that captures the essence of Mexico's vibrant culinary culture. With its sweet and spicy combination of flavors, this [Mexican candy shot recipe](#) is sure to tantalize your taste buds and leave you craving more. Whether you're celebrating a special occasion or simply looking to spice up your next gathering, the Mexican Candy Shot is a delicious choice that's sure to impress. Cheers to a taste of Mexico in every sip!