

Mango Margarita

Recipe source: Ilise Goldberg

Makes 2 servings

INGREDIENTS:

- 3 oz Blanco Tequila
- 1.5 oz Cointreau
- 1.5 oz Lime Juice
- 3 oz Mango Simple Syrup
- Tajin seasoning (a lemon/chile flavored spice mix)

DIRECTIONS:

- Combine the tequila, Cointreau, lime juice, & mango simple syrup in a cocktail shaker filled with ice. Shake until mixture is chilled.
- Fill glass with ice then pour the margarita into the glass, serve with cocktail a lime wedge and straw (optional).
- For an extra taste sensation run a lime wedge around the rim of a glass then gently press the glass into the bowl of Tajin seasoning. Coat the rim well with the seasoning.
- Then add ice to the glass. Pour in the drink. Garnish with a lime wedge.

Mango Simple Syrup:

- 3 Mangoes – cut up
- 2/3 Cup of Water
- 1/3 Cup of Sugar
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the mango chunks and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
- Remove the mixture from heat and allow it to cool completely.



- Strain the syrup into a container, and store it for up to two weeks in the refrigerator. If making far in advance the simple syrup freezes well.
- I was able to get about 16 oz of simple syrup with this recipe – the mangos were nice and juicy.