



-SWEETS & EATS-

- MANGO MARGARITA -

PREP TIME

5 mins

COOK TIME

N/A

SERVINGS

1 cocktail

INGREDIENTS

1 cup diced yellow ripe mangoes,
puréed

1 ½ ounces silver tequila

1 ½ ounces Cointreau

¾ ounce lime juice

splash of agave

chili powder for rim

salt for rim

lime

INSTRUCTIONS

1. In a blender or food processor, purée the mango until smooth.
2. Add salt and chili powder to a small bowl. Run a lime wedge around the rim of a glass and dip into the chili salt mixture.
3. For one drink- fill a cocktail shaker with ice. Add 4 tablespoons mango purée, tequila, Cointreau, lime juice, and agave (add more or none at all depending on how sweet you want it to be). Shake well and pour into the chili-rubbed glass. Add a lime slice.

Enjoy y'all!

