

Mango~Chile Margarita



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 2 drinks

3T simple syrup

4 slices jalapeno chili

2 large mango, peeled, pitted, diced

1/2c tequila

3T lime juice

2T Grand Marnier

2c ice cubes, divided use

Mix together jalapeno pepper and simple syrup. Allow to sit 10~15 minutes for pepper flavor to infuse syrup. Place mango chunks in food processor and puree.

Mix mango puree, tequila, lime juice, simple syrup, Grand Marnier and 1c ice cubes. Shake well. Strain into large glasses filled with ice.

If you want frozen margaritas, freeze chunks of mango and blend with ice in blender. Add remaining ingredients and pulse in blender until mixed well.



Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com