

# Mango Mojito



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

1c water

1c sugar

1/2 lime

6 fresh mint leaves

1oz club soda

2oz Captain Morgan Parrot Bay Mango Rum

1oz Grand Marnier

Make a simple syrup by placing sugar in small saucepan. Add water and bring to a boil. Boil, stirring constantly, until sugar has dissolved. Cool completely. Store, tightly covered, in refrigerator indefinitely and use to sweeten iced tea or iced coffee.

Squeeze lime juice into glass. Add mint and crush slightly with the back of a spoon. Add club soda, mango rum, Grand Marnier and 1oz of simple syrup. Stir well. Serve over ice.

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

**Debbie Spangler ~ Certified Personal Chef**

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