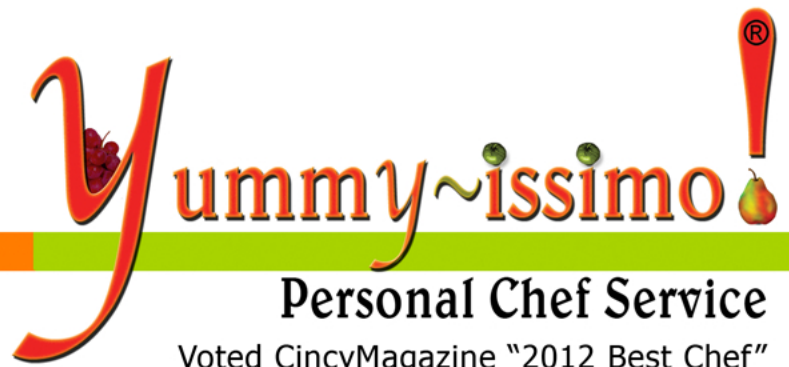


Yummy~ized Mango Manhattan



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Modified from www.woodfordreserve.com/bourbon-drinks-recipes Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

2oz Woodford Reserve Bourbon®

1oz mango puree

1oz Grand Marnier®

Nutmeg, freshly grated, for garnish

Chill cocktail glass by filling with ice cubes and place in refrigerator for 10 minutes. Remove glasses from refrigerator and reserve ice.

Shake Woodford Reserve, mango puree, Grand Marnier and ice cubes. Shake well and strain into chilled cocktail glass. Garnish with a dusting of freshly grated nutmeg.

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



Debbie Spangler ~ Certified Personal Chef

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