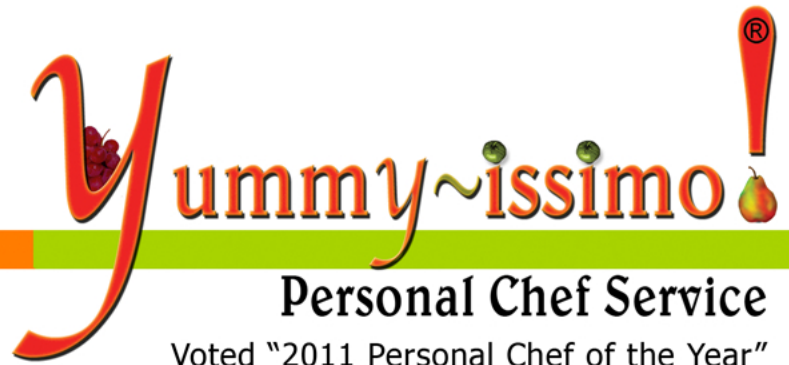


# Debbie's Mango Margarita



## Personal Chef Service

Voted "2011 Personal Chef of the Year"  
Voted CityBeat "2011 & 2012 Best Caterer"

Serves 1

1 lime, to rim glass

super~fine sugar

6 mango slices, frozen

2oz tequila

1/2oz triple sec

1/2oz Grand Marnier

2T lime juice, fresh squeezed

Place mangos in freezer and freeze until quite firm ~ at least 3 hours. If you freeze on waxed paper or parchment paper, they will not stick to the pan.

Run cut lime slice around rim of glass and dip glass in sugar to rim.

Mix mango, tequila, triple sec, Grand Marnier and lime juice in blender and blend until smooth. Serve in sugar rimmed glass.

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

**Debbie Spangler ~ Certified Personal Chef**

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