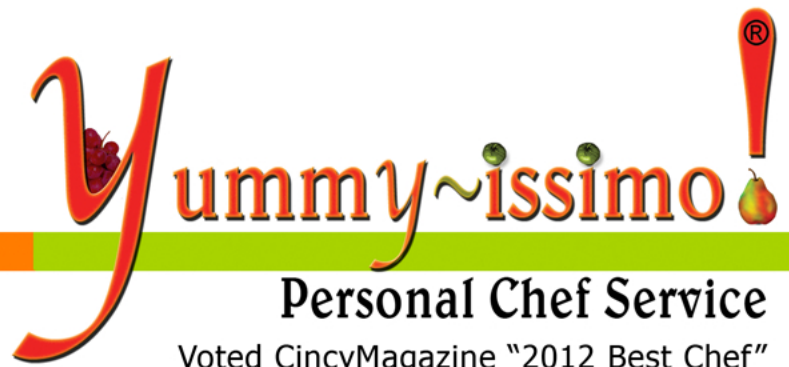


The Most Perfect Mango Margarita



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1 drink

3 mango slices, diced

1 lime, juiced

3oz cave aged golden tequila

2oz mango pureé

1/2oz triple sec

1/2oz Grand Marnier

1/2c small ice cubes

mint sprig, for garnish

sugar, to rim glass

Place diced mango on baking sheet lined with wax paper and freeze until hard.

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

Mix frozen mango with remaining ingredients in blender except mint and sugar.

Pour into prepared sugar~rimmed glass and garnish with a sprig of fresh mint.

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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