

Mango Daiquiri



Ingredients

1 ripe mango, the riper the better fresh or frozen, no skin or pit*
4 oz. spiced rum
juice from 1 lime
1-2 oz. of simple syrup, if desired
ice as needed
thinly sliced lime for garnish

Procedure

1. In the bowl of a blender, combine the mango, rum, and lime juice.
2. Puree until smooth. Add simple syrup if desired.
3. Strain through fine meshed strainer if desired to remove any chunks or fibers.
4. Add Ice to shaker and add daiquiri. Shake well.
5. Strain into glasses and float lime slices.

Makes 2 drinks

How to clean a mango

- Set the mango on its side. Using a sharp, thin knife insert the blade carefully on top of the pit. Readjust the angle of the knife if needed to slide your knife effortlessly over the pit. Use your other hand on top of the mango to steady.
- Flip the fruit over and do the same with the other side.
- Pick up the pit and trim off the skin and discard. Remove all the remaining chunks of fruit from the pit
- Use a large metal cooking spoon to scoop the flesh from the skins.

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