Mango Margarita

The Essential Southern Living Cookbook

Start to Finish Time: 10 minutes

For a margarita that's extra refreshing, add buttery mango slices, fresh orange juice and freshly squeezed Key Lime juice to the standard tequila and orange liqueur mix. For the best flavor and texture, chill the ingredients, especially to serve poolside on a hot day. Conventional mangoes are fine here, but use champagne mangoes for the sweetest results.

3/4 cup fresh orange juice 1 large mango, seeded and chopped 1/4 cup Key Lime juice 1/3 cup tequila 1/4 cup Cointreau or other orange-flavor liqueur 1/4 cup simple syrup ice

In a blender, combine the orange juice, mango, Key lime juice, tequila, Cointreau and simple syrup.

Cover with the lid and process until smooth.

Add ice to equal four cups. Process until smooth.

Yield: 4 cups

Beverages

Per Serving (excluding unknown items): 452 Calories; 1g Fat (2.7% calories from fat); 2g Protein; 71g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 3 1/2 Fruit; 1 Other Carbohydrates.