

# Cinco de Mayo Mango Madness

In honor of **Cinco de Mayo**, I thought it might be fun to whip up a cocktail whose star ingredient is tequila. As I'm learning (with all fermented spirits), there are many different categories of spirits according to their aging times and fermentation container. For Tequila there are the following: Blanco, Reposado, Anejo, Extra Anejo, Cristalino, and then there is another type of tequila called Mezcal with all its categories. Frankly, my eyes started to glaze over (from researching; not sampling!!) after Anejo signifying (right or wrong) I'm not exactly a tequila aficionado; I just enjoy a nice tequila cocktail, so on with it!

Once again, I tweaked a recipe I discovered in Town and Country magazine.

So, here's my version of "It Takes Dos to Tango".

I'm calling my version:

## **"Cinco de Mayo Mango Madness"**

### **Ingredients:**

- 4 oz of Anejo Tequila (I used Dos Amigos brand)
- 4 oz of mango juice
- 2 oz of Cointreau
- 2 oz of freshly squeezed lime juice
- 1 oz of simple syrup

Fill a cocktail shaker with ice. Pour all the above ingredients into the shaker and shake for at least 30 seconds. Strain into glasses of choice and garnish with small diced frozen mango pieces and frozen raspberries (because I love the additional color of the raspberry) **Ole!!**

## **Buon Appetito!**

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