



RECIPE

Mango Meyer Lemon Mocktail

MAKES 4 SERVINGS

6 tablespoons fresh mango puree (see Note)
3 to 4 tablespoons simple syrup, more or less to taste (see Note)
2 tablespoons fresh Meyer lemon juice
16 oz (500 ml) sparkling water (I used San Pellegrino)

For sugaring the rims of the glasses:

1 Meyer lemon wedge Coarse sugar

Other:

Ice cubes

Fresh sprigs of mint, for garnish

INSTRUCTIONS

1. Whisk together the mango puree, simple syrup, and lemon juice in a large pitcher. Briefly stir in the water, being careful not to over-stir and lose all the carbonation.
2. To sugar the rims of the glasses, rub a lemon wedge along the rim of each glass and then dip it into coarse sugar.
3. Put a few ice cubes in each glass, pour in the drink, and garnish each with a mint sprig.
4. Serve immediately.

Notes

Fresh Mango Puree: To make this, peel and cut a fresh mango (you will probably need 1 mango for this recipe), and then puree it until smooth in a blender or food processor. If you have leftover mango puree, use it as a topping for yogurt, oatmeal, ice cream, pancakes, etc.

Simple Syrup: This is just a 1:1 ratio of sugar and water that's been heated to fully dissolve the sugar. To make enough for this recipe, add 4 tablespoons of sugar and 4 tablespoons of water to a small saucepan; bring it to a boil, and then turn the heat down and simmer until the sugar is fully dissolved, about 30 seconds. Cool to room temperature before using.