

## Title: Mango Margarita

Take the classic blended margarita and give it a tropical spin, using fresh or frozen mango as the base. It's a perfect quantity for entertaining a small group.

**Prep Time:** 10 minutes  
**Blending Time:** 30 to 45 seconds  
**Total Time:** 10-12 minutes  
**Yield:** Makes 6 servings

**Special Equipment:** citrus squeezer

Ingredient	Grams	Ounces	Volume
Ripe mango	454 g each	16 oz each	2 large
Fresh lime juice	113	4	1/2 cup
Silver tequila	170	6	3/4 cup
Triple sec	113	4	1/2 cup
Superfine sugar	50	1.75	1/4 cup
Ice cubes	680	24	3 1/2 cups
<b>Garnish</b>			
Superfine sugar	25	0.9	2 Tbsp
Fine sea salt	21	0.75	1 1/2 Tbsp
Chili powder	2.3	0.08	1 tsp
Ground cumin	1.15	0.05	1/2 tsp
Ground cayenne pepper	1.15	0.05	1/2 tsp
Lime zest	2	0.06	1 tsp
Lime, cut into 6 wedges	120	4	1

### Directions:

Slice the mango cheeks from the seed and use a spoon to scoop the meat of the mango into the blender. Trim the remaining skin from around the mango seeds, slice as much mango meat off the seeds as possible, and add the mango to the blender. Add the lime juice, tequila, triple sec, sugar, and ice. Blend on speed 3 until thick and slushy, with no ice chips remaining, about 15 seconds.

To garnish: Have ready 6 margarita glasses or goblets. In a small wide shallow bowl or plate, combine the sugar, salt, dry spices, and lime zest. Moisten the rim of each glass

with a lime wedge, dip the rim in the sweet and savory mixture, turning the glass back and forth until the rim is evenly coated. Repeat to coat each rim.

Pour the margarita into each prepared glass. Garnish with a lime wedge. Serve immediately.

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