

# Mango Margarita Recipe

## Margarita de Mango

*Reposado ("rested") tequila is aged for anywhere from 60 days to a full year in oak barrels that impart a golden color along with a smooth flavor that's well suited to fruit margaritas like this. To pass along the sage advice of master mixologist Keith Raimondi: always look for what's in season when you're preparing fresh fruit margaritas. If your market has gorgeous strawberries, pineapple, melon, even grapefruit—anything that you love that's fresh—feel free to swap it in for the mango. Keith also recommends tasting and adjusting each batch to make sure the balance of flavors, acidity, and sweetness is right.*

From "The Latin Road Home" by Jose Garces, Lake Isle Press, 2012

### INGREDIENTS

1 mango  
1½ cups tequila reposado  
¾ cup Cointreau or other orange liqueur  
½ cup freshly squeezed lime juice (about 5 limes)  
¾ cup (5 oz) Simple Syrup  
Ice

### To Serve

Kosher salt, for rims of glasses  
Lime wedges

### Serves 8



Jason Varney

### PREPARATION

Cut the peel away from the mango. Slice the peel into 1/2-inch-wide strips and set aside for garnish. Slice the flesh of the mango away from the pit and cut the fruit into small dice. Put the mango in a large pitcher and muddle the fruit vigorously with a wooden spoon (you want the fruit to release a lot of its flavorful juices). Add the tequila, orange liqueur, lime juice, simple syrup, and ice and stir vigorously.

To salt the rims of the margarita glasses, pour about a quarter inch of the salt into a saucer. Cut a little notch in the flesh of one of the lime wedges and draw it along the rim of the glass until the edge is uniformly moistened, making a nice clean line on the outside of the glass only. Hold the glass by the bottom and gently tip the outer edge into the salt, rolling to coat evenly. Tap or shake gently to remove any loose grains. Repeat with the remaining glasses.

Fill each salted glass with fresh ice, pour in the margarita mixture, garnish with a lime wedge and a twist of mango skin, and serve.

### SIMPLE SYRUP

#### INGREDIENTS

2 cups granulated sugar  
2 cups water

**Makes 2½ cups**

#### PREPARATION

Combine the sugar and water in a medium saucepan and stir to dissolve the sugar. Bring to a boil, then reduce the heat and simmer until it thickens slightly. Use the syrup right away if steeping or cool thoroughly before using in iced drinks.

## The Latin Road Home™

by Jose Garces

Lake Isle Press, 2012

Spanning cultures and continents, *The Latin Road Home* looks at the many food traditions that have shaped Jose Garces' culinary life. Part cookbook, part travelogue, part literary food memoir. The book makes its way through Ecuador, Spain, Cuba, Mexico, and Peru—extraordinary cuisines Garces has come to know, love, and master and features over 100 recipes tailored to the home cook, accompanied by over 100 food and travel photographs.

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