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Subject: A delicious Pampered Chef recipe just for you

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Congratulations! A delicious Pampered Chef recipe, Fresh Mango Margaritas, has been selected by Sue for you to enjoy. We know you're going to love it! To search for other mouth-watering recipes like this one, visit us on the Web at http://www.pamperedchef.com/our_products/recipesearch/search.jsp.

Fresh Mango Margaritas

Ingredients:

2 large mangoes, peeled and cut into wedges (see Cooks Tip)
1/4 cup (50 mL) sugar
1/4 cup (50 mL) water
1/2 cup (125 mL) mango nectar, plus additional if needed
4 limes, divided
1 tbs (15 mL) coarsely ground Coarse Sea & Himalayan Salt (optional)
1 1/2 cups (375 mL) ice cubes, divided
2 oz (60 g) tequila, divided
Mango and lime slices (optional)

Directions:

1. For mango puree, finely chop mango wedges using Food Chopper. Place mangoes, sugar and water into Small Batter Bowl. Microwave on HIGH 2-3 minutes or until sugar is dissolved and mixture is hot.
2. Pour mango mixture into (7-in./18-cm) Strainer over Classic Batter Bowl; press using Classic Scraper (discard fibrous strings). Add enough nectar to mango puree to measure 1 1/2 cups (375 mL); set aside. Juice limes to measure 1/2 cup (125 mL) (reserve one of the juiced lime halves).
3. Place salt onto Simple Additions(R) Appetizer Plate, if using. Rub cut end of reserved lime half around edges of four Dots Martini Glasses; dip glasses into salt. Fill Shaker with half each of the ice, lime juice, puree and tequila. Secure lid on Shaker; shake vigorously until chilled. Divide margaritas evenly between two of the glasses. Repeat with remaining ice, juice, puree and tequila. Garnish with mango and lime slices, if desired.

Yield: 4 servings (3 cups/750 mL)

Nutrients per serving: (3/4 cup/175 mL): Calories 170, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 35 g, Protein 1 g, Sodium 0 mg, Fiber 2 g

Cook's Tips: To peel and cut mango, cut off top and bottom of fruit. Peel using Serrated Peeler. Slice along both sides of the flat pit to remove the flesh. Trim remaining flesh from the edges of the pit. Cut the flesh into wedges.

Kosher salt can be substituted for the Coarse Sea & Himalayan Salt, if desired.

For a delicious non-alcoholic version of this recipe, omit tequila and reduce lime juice to 1/4 cup (50 mL).

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