

Sparkling Mango Limeade

Adapted by Our Young Chefs from "Gourmet's Five Ingredients"

Makes 6 drinks

This is the perfect drink for sitting in lawn chairs and grilling while enjoying the company of friends and family for a summer get-together. It can even bring back that sunny feel for a chilly autumn tailgating blow-out! No matter what you serve this with, it is oh so refreshing!



INGREDIENTS

3 ripe mangoes (about 1½ pounds before peeling), peeled, pitted, diced
OR 1 pound frozen mango, thawed



Steps to cut up and dice a mango

Lime cut in half across the horizontal middle



9 to 11 limes to yield 1½ cups fresh lime juice

Diced mango (*prepared earlier*)

Lime juice (*prepared above*)

1 cup superfine sugar

1½ cups water

Additional superfine sugar, to taste (*optional*)

DIRECTIONS

Prepare the mango: Hold the fresh mango vertically on a cutting board, **stem end** down. Use a sharp knife to slice on one side of the **seed** to remove a panel of mango -- **fruit and skin**. Swivel/turn the mango; repeat cutting the panel of **fruit and skin** from the other side of the **mango seed**.

The **seed** is not visible, cut as much **mango fruit** from around the **seed** as possible; discard the **seed and skin**.

For each of the **two fruit panels** from the sides of the **mango**, use the tip of a sharp paring knife to slice through the **mango flesh** on the diagonal, but do not slice into the skin beneath it. Make parallel cuts on the diagonal, then make cuts in a slightly perpendicular direction to create a diamond pattern. Push on the **skin** up from underneath to "turn out" and expose the **cut mango cubes**; slice the **cubes** from the **skin**. Repeat for the other **2 mangoes**. Collect all of the **cut mango fruit** in a bowl; set aside.

Prepare the lime juice: Wash the **limes** under cool running water with a drop of liquid dish detergent; rinse and pat dry. Cut **8 or 9 limes** in half across the horizontal middle. Use a juicer, citrus squeezer OR reamer to **juice the limes**; measure the **juice**. If it is not **1½ cups** lime juice, squeeze **additional limes** to yield a total of **1½ cups**.

Prepare the mango/lime purée: In the jar of a blender, combine the **diced mango**, **lime juice**, **sugar** and **water**; blend until smooth. Pass the **puréed mixture** through a sieve into a pitcher. Press on the **mango/lime mixture** with a flexible spatula to push as much "fruity goodness" as possible into the pitcher; discard the **solids** that do not pass through the sieve.

Chill: Chill the **mango/lime purée**, covered, until cold, about 1 hour; the purée will be slightly thick. When chilled, stir and taste; add additional **sugar**, if desired. ➡

Ice cubes

Chilled mango/lime purée (*prepared earlier*)

1 liter seltzer OR club soda, chilled

GARNISHES

Lime wedges OR slices

Mint sprigs (*optional*)

Assemble and serve the sparkling mango limeades: Fill 6 tall glasses with ice; fill each glass **three-quarters full** with the mango/lime purée. Top off with chilled seltzer OR club soda; stir well. **GARNISH** each glass with a lime wedge OR slice *plus* a mint sprig, if desired. Serve immediately.

Make ahead option: The mango/lime purée keeps 2 days, covered and refrigerated.
