



Charles & Company


The Cuban Mango Mojito




Steep 2tbs of C&C Cuban Mango Tea in 12oz hot water for 3min. Strain out tea leaves & set tea to the side.




3/4cup C&C Cuban Mango Tea




1 Fresh Mango
1/2 for cocktail
+ 1/2 for garnish



Add fresh mango half & 3/4cup C&C Cuban Mango Tea, Set aside.




10-15 Fresh Mint Leaves




3 Lime Wedges



3tbs Sugar



In cocktail shaker place mint leaves, lime wedges & sugar. Gently muddle to combine flavors. Next Add C&C Cuban Mango Tea puree & rum, w/ 1cup ice. Shake to combine ingredients, then pour into glass.



2oz White or Silver Rum



Top with club soda & garnish w/ mint leaves & fresh mango slices.

