

Recipe:

# The Cuban Mango Mojito

## Ingredients

- $\frac{3}{4}$  cup Charles & Company Cuban Mango Tea
- 1 Fresh Mango ( $\frac{1}{2}$  for cocktail,  $\frac{1}{2}$  for garnish)
- 10-15 Fresh Mint Leaves
- 3 Lime Wedges
- 2 oz White or Silver Rum
- 3 tbs Sugar
- 1 cup of ice
- Club Soda (about 2oz)

## Tools

- Tea pot or kettle
- Blender or food processor
- Cocktail shaker

## How To Make

1. Steep 2 tbs of C&C Cuban Mango Tea in 12 oz hot water for 3 min. Strain out tea leaves and set tea to the side.
2. In a blender or food processor, add fresh mango half and  $\frac{3}{4}$  cup of C&C Cuban Mango Tea, set aside.
3. In a cocktail shaker, place mint leaves, lime wedges and sugar & gently muddle to combine flavors.
4. Add Cuban Mango Tea puree & rum into the cocktail shaker, with 1 cup of ice.
5. Shake to combine ingredients, then pour into glass. Top with club soda and garnish with mint leaves & fresh mango slices.

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Ready in **20 minutes**

Serves **2 people**