

Celebrate The World's Most Popular Fruit With Sparkling Mango Sangria

(NAPSA)—With warmer weather upon us, there isn't a better time to entertain guests with a refreshing sangria complete with a fresh twist of mango. This Sparkling Mango Strawberry Sangria is a fun, nonalcoholic twist on the traditional drink recipe and is full of fresh mangos, strawberries, orange and lemon juices, cinnamon and lemon-lime soda. You can also easily create an adult version.

Not only do mangos sparkle in a variety of dishes and beverages, they're an excellent source of vitamins A and C and a good source of fiber. Try this delicious new take on a classic and discover another reason mangos are the world's most popular fruit.

Sparkling Mango Strawberry Sangria (Nonalcoholic)

9 ounces fresh mango and strawberry puree (6 large strawberries with 1 ounce simple syrup plus 6 ounces strained mango puree)

6 ounces fresh orange juice

6 ounces fresh lemon juice

3 ounces simple syrup (mint infused) or to taste*

2 cinnamon sticks

1 liter lemon-lime soda

Fruit for garnish: mango, strawberries, orange, lemon and mint sprigs

Place above ingredients (excluding lemon-lime soda) into a large glass container,



Friends and family will appreciate a fruity sangria made with fresh mangos.

cover and refrigerate overnight. When ready to serve, pour into an ice-filled pitcher to $\frac{2}{3}$ full. Add fresh sliced fruits and top with lemon-lime soda, stir gently to mix. Serve in ice-filled wineglasses with fresh fruit.

To make the adult version, add four ounces of orange liqueur and four ounces of lime-flavored vodka to the large glass container, cover and refrigerate overnight. When ready, replace the lemon-lime soda with one bottle of chilled Prosecco.

*** Simple syrup: Mix a 1:1 ratio of water to sugar; bring water to a boil, add sugar to dissolve and cool.**

For more recipes and instructions on how to select and cut a mango, visit www.mango.org.

While exotic in appeal, mangos are available anytime of year. Following are tips from the National Mango Board to get the most out of the mango experience:

- Color isn't the best indicator of ripeness. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.
- To ripen firm mangos, store at room temperature. They will continue to ripen, becoming sweeter and softer over several days.
- Once ripe, store mangos in the refrigerator for up to five days.
- Mangos may be peeled, cubed and placed in an airtight container in the refrigerator for several days or in the freezer for up to six months.