



# MANGO JALAPENO COCKTAIL



SERVES: 2 | PREP TIME: 5M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

## INGREDIENTS:

2 Tbsp Crofter's Organic Premium Mango Fruit Spread

½ Cup Fresh Mango (Diced)

4 Slices of Jalapeno with Seeds Removed

2 Tbsp Fresh Lime Juice

½ Cup Mango Juice

2oz Tequila

4 - 6 Ice Cubes

1 Tbsp Salt (Garnish)

1 - 1 ½ Tsp Chili Powder/Tajin (Garnish)

Slice of Lime and Jalapeno (Garnish)

## DIRECTIONS:

1. In a medium to large sized jar, combine the Crofter's Organic Premium Mango Fruit Spread, fresh mango, jalapeno slices, and lime juice. Muddle together and then add in the mango juice, tequila, and ice cubes. Shake the cocktail until mixed.
2. Next, grab 2 glasses and a small plate. Combine the salt and chili powder on the plate, wet the rim of your glass with fresh lime juice, and lightly coat the rim with the mixture. Pour the shaken cocktail over ice and top with a fresh slice of lime and jalapeno. Cheers!