



SPICED MANGO DAIQUIRI

The old classic with a spicy twist!

Makes 2-3 cocktails depending on the glassware you use.

5 oz	Rum	You can use light or dark rum depending on your taste.. Strangely enough, do stay away from spiced or flavored rum.
2 oz	Triple Sec	Pour into a blender along with the rum.
1 oz	Agave nectar	Pour into the blender.
1	Lime, large, juice only	Squeeze lime juice into the blender.
1 ½ cups	Mango, chunks, frozen	Add to the blender.
2 cups	Ice cubes	Add to the blender.

Blend until smooth, serve immediately into a glass rimmed with Till's Rub (we recommend Sassy or Fierce).

How to rim a cocktail glass . . .

For instructions go to our website at <http://www.tills-tastes.com/tips.html>

