

Grilled Spicy Mango Margaritas



Ingredients

3 large mangoes
2 limes
1 large green chilli
1 tbsp brown sugar
60ml Tequila Blanco
30ml Cointreau
Salt to garnish

Directions

Step 1 – Prepare the BBQ for direct cooking over medium heat (180 - 200°C). Ensure the grills are clean.

Step 2 – Place the chilli directly on to the grill and roast, turning regularly until softened and the skin is blackened. Remove from the BBQ, place in a bowl, cover tightly with cling film and set aside to cool.

Step 3 – Cut the cheeks from the mangoes and place the fruit cut side down onto the grill. Cut one of the limes in half and place cut side down on the grill. Roast the fruit until charred and beginning to soften. Remove the lime pieces from the grill and set aside. Turn the mango cheeks over, sprinkle evenly with a little brown sugar and close the BBQ lid to roast the fruit for 5 minutes. Remove the fruit from the BBQ and set aside to cool.

Step 4 – Scoop the flesh from the mango cheeks and place into a blender. Discard the skin. Remove the chilli from the bowl and scrape off the blackened flesh, trim the stalk and place the chilli in the blender. (Remove the seeds from the chilli if you like it a little less spicy). Blitz together until smooth.

Step 5 – To make a cocktail, rub the edge of the glass with a piece of fresh lime and dip into the salt. Add the tequila, Cointreau and 120ml of the mango mixture with ice and a good squeeze of the charred lime juice. Shake and pour into the salt-rimmed glass and serve with a wedge of fresh lime.

