



siptastic cocktails: MANGO

MANGO MADNESS



Sweet and oh-so-juicy, this year-round favorite fruit is a must-add to your cocktail recipe repertoire. We went to Antigua to bring you the most delicious fruity cocktails ever.

Mango Reduction and Mango Mint Reduction

The secret ingredient in the mango cocktails at Sugar Ridge Hotel in Antigua is handmade mango reduction. Make your own and you'll never look back! Mango reduction can also be frozen into cubes and defrosted when needed.

2 large mangoes

½ cup sugar

Medium bunch fresh mint, optional

1. In a medium saucepan over low heat, place mango pulp and skin (everything but the pit.) Add sugar. For Mango Mint reduction, add mint, finely chopped. Cook for about 30 minutes, stirring often so mixture does not stick to pan.
2. Mash mixture and strain through medium mesh strainer and refrigerate.



Mango Mojito

Courtesy of bar supervisor Troy George at Sugar Ridge Hotel in Antigua.
www.sugaridgeantigua.com

MAKES 1 DRINK

Juice of 1 medium lime

10 fresh mint leaves

2 oz mango mint reduction

2 oz white rum

1 cup ice

2 oz club soda

Mint leaves, for garnish

1. In a tall glass, muddle lime juice and mint. Add mango mint reduction and rum. Stir. Add ice. Top off with club soda. Garnish with mint leaves.





Mint Mango Fusion Martini

Courtesy of bar supervisor Troy George at
Sugar Ridge Hotel in Antigua.
www.sugarridgeantigua.com

MAKES 1 DRINK

- 2 oz gin
- 2 oz mango mint reduction
- ½ oz fresh lime juice

Shake ingredients over ice and pour into a
6-ounce martini glass. Garnish with a slice
of mango.



Mango Daiquiri

Recipe courtesy of bartender Charles Bachelor at Sheer Rocks Restaurant and Bar in Antigua. www.sheer-rocks.com

MAKES 1 DRINK

- 1 oz white rum
- 2 oz mango puree
- $\frac{3}{4}$ oz simple syrup

1. In a shaker, combine ingredients and shake; pour over ice.

Spicy Sun

This sweet and spicy cocktail was shared by bartender Indiana Jones – yes, that's his real name – from Ana's on the Beach Restaurant and Art Gallery in Antigua.

www.anas.ag

MAKES 1 DRINK

- 1 oz Patron Silver tequila
- 1 oz mango puree
- ½ oz fresh lime juice
- ½ oz spicy sugar syrup (recipe below)

1. In a shaker filled with ice, shake ingredients together. Pour into a rocks glass and serve.

Ana's on the Beach Spicy Sugar Syrup

MAKES 1 QUART

- 3 jalapeno peppers
- 1 habanero peppers
- 4 cups water
- 1 lb. sugar

1. In a large saucepan, heat water to boiling. Add peppers and boil for 2 minutes. Remove peppers and discard. Add sugar and boil until sugar dissolves. Set aside to cool, then cover and refrigerate for up to one week.



Mango Mule

Just like a Moscow Mule, this mango variation is served in a copper cup.

Recipe courtesy of Charles Bachelor at Sheer Rocks Restaurant and Bar in Antigua.
www.sheer-rocks.com

MAKES 1 DRINK

- 1 oz Stolichnaya Vodka
- 3 oz homemade ginger beer
- ½ oz mango puree
- Juice of 1 lime wedge
- 1 slice candied ginger, for garnish



Ginger Beer

Recipe courtesy of Sheer Rocks Head Chef Simon Christey-French

MAKES 1½ QUARTS

- 1½ oz finely grated fresh ginger
- 6 oz sugar
- 7½ cups filtered water
- ⅛ teaspoon active dry yeast
- 2 tablespoons freshly squeezed lemon juice

1. In a 2-quart saucepan on medium-high heat, place ginger, sugar, and ½ cup of water. Stir until sugar has dissolved. Remove from heat, cover and allow to steep for 1 hour.
2. Pour syrup through a fine mesh strainer set over a bowl, pressing down to extract all juice out of mixture. Set aside to cool.
3. Using a funnel, pour syrup into a clean 2-liter plastic bottle and add yeast, lemon juice and remaining 7 cups of water. Place cap on the bottle and gently shake to combine ingredients. Leave bottle at room temperature for 48 hours. Open occasionally and check for desired amount of carbonation. Refrigerate ginger beer as soon as desired level of carbonation is reached. Store in refrigerator for up to 2 weeks, opening the bottle at least once a day to let out excess carbonation.



Mango Margarita

Courtesy of bar supervisor Troy George at
Sugar Ridge Hotel in Antigua
www.sugarridgeantigua.com

MAKES 1 DRINK

- 2 oz Don Julio Gold tequila
- 1 oz Cointreau
- 1 oz homemade mango reduction
- 1 oz fresh lime juice

1. In a Boston shaker, shake ingredients over ice. Pour into a salt-rimmed margarita glass. Alternatively, pour over rocks into a salt-rimmed rocks glass.

—MARYLOU CROWLEY