



Perfect blend between the bold and the mild, the sweet and the hot. My chili mango and lime cocktail will definitely be one for the books!



Ingredients

1 teaspoon of grated Ginger
4 limes, juiced
1 teaspoon of honey
4 chilies

1 mango cheek, blended
Handful of mint leaves
1/2 a cup of whiskey
1 cup of soda water

Method

Peel your mango and blend it into a pure. Slice your fresh chilies and place them in the mixture to steep for some time so that the chili mildly infuses into the mango.

After the chilies have steeped for about 30 -40 min, add the honey, ginger and mix all of this together.

Add this to cocktail shaker (Improvise with a travel coffee mug if you do not have a shaker. That's what I used) together with the whiskey or vodka, and mix it all up by giving it a good shake.



SERVE WITH: on it's own right after some bomb #K inspired meals! <3

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-mango--lime-cocktail/>