

Mango-ade



Level: Easy
Serves: 1

Prep Time: 5 minutes
Cooking Time: -

2 to 3 Tbsp. mango simple syrup (see recipe below)
Ice cubes
1 cup sparkling water (unflavored, any brand), chilled
Optional garnish: fresh cut pineapple chunks



Pour the mango simple syrup in a glass. Add ice cubes to the top of the glass. Pour the sparkling water over the ice. Garnish with fresh cut pineapple chunks. Serve immediately. Mix to combine before consuming.

Mango Simple Syrup (Serves: about 5 drinks, Prep & Cooking Time: 20 minutes):

$\frac{1}{2}$ cup water

$\frac{1}{2}$ cup white granulated sugar

$1\frac{1}{4}$ cups diced ripe Haden mango (approx. 1 mango skinned, pitted, and flesh diced)

In a medium saucepan, stir the water and sugar on medium-high heat until all the sugar dissolves. Add the diced mango. Bring to a boil. Lower heat and boil for 15 minutes until thick and syrupy. Take off heat to cool. Press mango mixture through a fine mesh sieve to separate the liquid from the pulp. Place mango simple syrup in an airtight container and refrigerate until ready to use. Save and refrigerate mango "jam" in a separate container to eat with toast, crackers, etc.