



MANGO RADLER COCKTAIL

SERVES: 6-8 | PREP TIME: 5M | COOK TIME: 10M

DAIRY FREE VEGAN VEGETARIAN

INGREDIENTS:

¼ Cup Crofter's Organic Premium Mango Fruit Spread

6 Oz Water

12 Oz Sparkling Water

Fresh Lemon Juice (Half a Lemon)

Fresh Lime Juice (Half a Lime)

4 Cans Beer of Choice (473ml each – We used a local Pale Ale)

DIRECTIONS:

1. In a small sauce pot over low heat, combine the Crofter's Organic Premium Mango Fruit Spread with 6oz of water to thin it out slightly. Let simmer for 3-5 minutes until slightly reduced. Remove from heat and strain out any chunks of mango that may be too big. Let cool.
2. In a large beverage pitcher add in the sparkling water, fresh lemon and lime juice. Next, add in the mango syrup (once it has cooled slightly). Whisk to combine.
3. Next, slowly pour in the beer to avoid making a lot of foam. We recommend tilting the pitcher for a smoother pour. Give the pitcher one last gentle stir. Now for the taste test! If the mixture is too citrusy add in more sparkling water. If not citrusy enough add in more fresh lemon and lime juice. Keep cool in the refrigerator until ready to serve. Enjoy!