

White Strawberry-Mango Sangria



**INGREDIENTS:**

- 1 pint strawberries, hulled and thinly sliced (about 2 cups)
- 2 medium ripe mangoes, peeled and diced (about 1 1/2 cups)\*
- 1 lemons, thinly sliced
- 1 (750 ml) bottle white wine (a dry-ish white wine is best – I like Sauvignon Blanc or Chardonnay)
- 1/2 cup light rum
- 4 cups lemon-lime soda
- Fresh mint sprigs for garnish (optional)

**DIRECTIONS:**

1. Add fruit to a large pitcher. Pour the wine and rum over the top.
2. Cover and transfer to the refrigerator. Refrigerate for 4 – 5 hours.
3. Add the lemon-lime soda. Add a few pieces of the fruit to your glass and pour sangria over to serve. Garnish with fresh mint sprigs if desired.

Frozen Strawberry Lemonade



**INGREDIENTS:**

- ¼ Cup Coarse Sugar
- Red Food Coloring
- 1 ½ cups fresh strawberries, hulled
- Juice of 1 Lemon
- ½ cup water
- 2 Tbsp Granulated Sugar
- 1 ½ cups crushed ice

**GARNISH:**

- Fresh Lemon Slices
- Additional fresh strawberries

**DIRECTIONS:**

1. Add sugar and two drops of food coloring to a Ziplock bag and seal the bag. Through the bag, massage the sugar until the color is mixed through. Set aside until ready to use.
2. Add the strawberries, lemon juice, water, sugar and ice to a blender. Blend until smooth. Add more sugar if needed.
3. Pour the pink sugar out onto a flat plate. Run the cut side of a lemon wedge around the rims of two glasses. Dip the rims into the pink sugar and set aside.
4. Pour the frozen strawberry lemonade into the two glasses and garnish with a strawberry and/or lemon slice.

Watermelon Mint Cooler



**INGREDIENTS:**

- 4 cups seedless watermelon chunks (about 1 pound)
- 1 ½ cups lemonade
- ½ cup fresh mint

**DIRECTIONS:**

1. In blender, puree the watermelon and lemonade; strain if desired
2. Stir in mint and serve over ice
3. For an instant cocktail: Stir in ½ cup vodka or tequila before serving