

## Add A Taste Of The Tropics To Your Holiday Party

(NAPS)—If a warm-weather getaway isn't in your holiday plans this year, bring the islands to your celebration. Simply add an exotic taste of mangos to your favorite seasonal beverages.

Modern mixologist and Iron Chef Champion Tony Abou-Ganim has created a Tropical Eggnog recipe that blends tradition and distinction to yield an unforgettable holiday treat that everyone can enjoy. Made with or without alcohol, the savory blend of rich eggnog and sweet mangos is one that guests of all ages can enjoy.

To toast in the New Year, sip a delicious Mango Bellini as the ball drops and the confetti flies. Created by Dallas' own Chef Sharon Hage of York Street, this sparkling cocktail elevates typical Champagne, making your toasts to the New Year even more memorable and unique.

For an extra-special presentation, use a holiday cookie cutter to shape mango slices into a festive holiday-themed garnish.

Bring a fresh new perspective to the holiday by serving Tropical Eggnog and Mango Bellinis. Add in a few simple appetizers and everyone sticks around to deck the halls. To find the right complement to your holiday mango beverages, go to [www.mango.org](http://www.mango.org) for festive recipe ideas, preparation tips and much more.

### **Tropical Eggnog** *Makes 15 servings*

**12 jumbo eggs**  
**½ lb. superfine sugar**  
**5 cups whole milk**  
**1 fifth spiced rum (optional)**  
**1 teaspoon vanilla extract**  
**½ teaspoon ground cinnamon**  
**½ cup fresh mango puree (approximately one fresh**



**As the ball drops, sip a Mango Bellini—a tropical twist on traditional Champagne using the world's most popular fruit!**

**mango, peeled, pitted and pureed)**

**Separate eggs. Set egg whites in the refrigerator. In a mixing bowl, beat yolks until creamy. Gradually add ¼ lb. of sugar, beating at high speeds, until thick. Stir in milk, spiced rum, vanilla, cinnamon and mango puree. Place in refrigerator to chill, at least 2 hours. Remove egg whites from the refrigerator and beat until soft peaks form. Add remaining ¼ lb. sugar, beating into stiff peaks. Fold the chilled spiced rum and mango mixture into egg whites. Serve in a goblet, garnish with freshly grated nutmeg.**

### **Mango Bellini** *Makes 1 serving*

**1 tablespoon fresh mango, pureed**  
**4 ounces chilled Prosecco**  
**Chilled Champagne flute**  
**1 mango, peeled, pitted and sliced for garnish**

**Combine mango puree and chilled Prosecco (or any sparkling white wine) in each Champagne glass and serve. Garnish with fresh mango slices on the rim.**

### **Mango Tips**

- Don't judge a mango by its color. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.
- To ripen firm mangos, store at room temperature. They will continue to ripen, becoming sweeter and softer over several days.
- Once ripe, store mangos in the refrigerator for up to five days to slow down ripening.
- View the "How to Cut a Mango" video on [www.mango.org](http://www.mango.org).

### **Food Ideas**

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