



Sparkling Mango Mojito Lemonade

Yield: 1 gallon base, 16 each pint drinks

Ingredients:

For Mango Lemonade Base

- 3 cups [Reser's® Diced Mangoes](#) (79453.17029), drained and 2 cups syrup reserved
- 2 cups fresh Lemon juice
- 2 cups Simple syrup
- 2 quarts cold Soda water
- 32 each Mint leaves
- 8 Limes, diced
- 16 each Lime wheels
- 16 each Mint spring

Drink (1 pint glass)

- 2 Mint leaves
- ½ Lime, diced
- Ice cubes
- 8 oz Mango Lemonade Base

Directions:

1. For Mango Lemonade Base, drain Reser's Diced Mangoes from the syrup and refrigerate both.
2. In a one-gallon container, mix together the mangoes, lemon juice, cooled simple syrup, and mango syrup.
3. Add the soda water and chill the base for at least 30 minutes to allow the flavors to combine.
4. For each drink, muddle the mint leaves and diced lime in a pint mason jar.
5. Fill the glass halfway with ice cubes and top with 8 oz of the mango lemonade base.
6. Stir to combine and garnish with a lime wheel and mint syrup.