

Mango Ginger Habanero Shandy

Prep: 5 min. | Cook: 5 min. | Total: 10 min. | Serves 4

A sweet summer sipper with a zesty bite



Ingredients:

For the Cocktail:

- 1 jar Virginia Chutney Company Mango Ginger Chutney, 4.4 oz.
- 1 half piece Fresh ginger, peeled and sliced
- ½ small Habanero pepper, stemmed and carefully de-seeded
- 2 cans Lager, 12 oz.
- 2 cans Soda water, 12 oz.
- 2 Tbsp. Fresh lime juice
- Candied ginger, mango, or lime wedges for garnish

Pair With:

- Cremeaux de Bourgogne
- Roquefort
- Mahon Semicurado

Directions:

For the Cocktail:

1. Combine the chutney, fresh ginger, Habanero pepper and lime juice in a blender until smooth.
2. Pour the mixture through a fine mesh strainer into a large mixing glass or jug.
3. Stir the lager and soda water into the mixture to combine. Top with additional soda to taste.
4. Serve in chilled glasses with candied ginger, candied mango and/or fresh lime wedges to garnish.

How to Cut and Serve:

1. Cut the Cremeaux into large wedges like a cake or pie.
2. Lay the Roquefort on its side and slice into triangles using a harp or wire.
3. Triangle cut the Mahon.