



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Summer Squash Mangonada

#### Ingredients

- 2 cups ripe mango, cubed
- ½ cup sugar\*
- ½ cup water or orange juice
- 1 yellow squash, ends trimmed and cubed
- Juice of one lime
- Chamoy, to serve (optional)
- Tajin, to serve (optional)

#### Directions

Arrange the cubed mango on parchment lined baking sheet and freeze solid.

Blend the sugar, water, and squash in a blender. Add the frozen mango cubes and puree until smooth but thick.

Set out 4 glasses squeezing lime juice into each glass. Evenly divide the mango mixture into the glasses. Top with a couple tablespoons of Chamoy and sprinkle with Tajin.

\*Taste the mango first. If it is sweet enough, you may not need to add the sugar listed in this recipe.