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Moonlight Sonata

By [AntoniaJames](#), posted about 1 month ago



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Photo: CatherineJagers

AMANDA & MERRILL'S NOTES:

This Moonlight Sonata is anything but a lullaby! The fresh mangoes lead the way while the acidity of the lime and orange harmonize blissfully. The subtle peach flavor provides a solid base line ... top it off with champagne and you have a lively tune. If you don't have the patience for limeade ice cubes, you can pour the chilled limeade directly into the mix without worry. Best enjoyed with sunshine and sand. - CatherineJagers

If Beethoven had been a mixologist instead of a composer, this might have been one of his signature pieces. It's sweet and pleasant at first, with a bit more excitement as the limeade melts and makes its presence known. The limeade ice cubes are key. Give them a bit more kick, if you like, by simmering a couple slices of fresh ginger in about a half cup of water until it's reduced by half, to use in the simple syrup you make for the limeade. Either way Enjoy!!! - AntoniaJames

SERVES 8-10

- 1 very ripe mango
- Juice of 1 large navel orange
- 1 cup chopped peaches (frozen, home-canned or fresh)
- 4 twelve-ounce bottles of GUS (Grown Up Soda) - or other very dry - ginger ale
- One large bottle seltzer water OR a bottle of Prosecco OR a combination of both
- Limeade ice cubes made from homemade limeade (Please see note below.)
- You'll need 4-6 limes and sugar to taste for that.
- Mint or lime slices for garnish.
- Note: You can use Reed's Ginger Beer instead of the GUS, if you like.**

1. Chill the ginger ale, seltzer and/or Prosecco. Chill your pitcher, too.
2. Peel the mango and cut/scrape the pulp into a blender.
3. Add the orange juice and peaches. Puree for about two minutes.
4. Pour into the chilled pitcher with the ginger ale and seltzer water and/or Prosecco.

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Easy, fruit punch, good for kids and adults, punch, refreshing

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5. Stir well. Serve over limeade ice cubes, and garnish with mint or a slice of lime.
6. Enjoy!!
7. Note: To make one tray of limeade ice cubes, make a simple syrup (easily done in a one cup glass or plastic measuring cup in the microwave) by cooking 2 tablespoons of granulated sugar with 4 tablespoons of water until the sugar dissolves. Squeeze 2 or 3 limes directly into the cup. Stir well. Immediately add enough cold water to fill up the ice cube tray (1 to 1 ¼ cup total, for most trays). Freeze. Make as strong or sweet, or not, as you like. To serve 8, you should make two trays. ;o)

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nutty_cook

3 DAYS AGO

My wife and I poured these up this weekend to go with our backyard pizza party. It was the perfect drink for a hot Southern evening. THANKS!!!!

melissav

ABOUT 1 MONTH AGO

This sounds like my kind of drink.

testkitchenette

ABOUT 1 MONTH AGO

This looks great and what a sunny color. I say yes to anything with mango in it.

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