

MANGO TANGO SLUSHY PUNCH



Ingredients

- 1 1/2 cups Newman's Own Mango Tango Juice
- 1 ripe banana, cut up
- 1/3 cup frozen orange juice concentrate, thawed
- 1 tbsp lemon juice
- 3 12oz cans of carbonated water or lemon-lime seltzer
- 1 1/3 cups water

Directions

1. In a blender, combine Mango Tango juice, banana, orange juice concentrate and lemon juice.
2. Cover and blend until smooth.
3. Stir in water and transfer to a 2-quart baking dish.
4. Cover and freeze overnight.
5. To serve, let the mixture stand at room temperature for about 20 minutes. To form slush, scrape a large spoon across the frozen mixture.
6. Spoon the slush into a punch bowl. Slowly pour carbonated beverage down side of bowl.
7. Stir gently to mix.
8. Garnish with an orange peel (optional).

CAMP
KITCHEN