

Table

Around the

PARTY TIME!

CHILL OUT

Fruity and refreshing, this south-of-the-border drink is a perfect summer-day sipper



MANGO-PINEAPPLE AGUAS FRESCAS

To make this popular Mexican cooler (Spanish for *fresh waters*), simply combine 3 cups chopped mango, 2 cups chopped pineapple, 4 cups water, 3 Tbsp sugar, and 1 Tbsp lemon juice in a blender and puree. (For a grown-up version, add 1 to 1½ cups gin or vodka to the batch.) Then pass through a fine mesh strainer twice, and serve over ice.

Makes about 8 cups.

Get recipes for two more flavors—Watermelon-Lime and Kiwi-Mint—at parade.com/aguas-frescas.

