**As the ball drops, sip a Mango Bellini—a tropical tradition in the world’s most popular fruit!**

**Mango Bellini Makes 1 serving**

| 1 tablespoon fresh mango puree |
| 4 ounces chilled Prosecco |
| 1 mango, peeled, pitted and sliced for garnish |

Combine mango puree and chilled Prosecco in each Champagne flute and serve. Garnish with fresh mango slices on the rim.

**Mango Tip**

Don’t judge a mango by its color. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.

**How to Cut a Mango**

1. Cut off the top and bottom to establish a flat surface.
2. Make an incision along the core from the point of the mango.
3. Pull off the skin, slice to the bone, and separate the flesh from the skin.
4. Repeat with opposite side.

**Mango Puree**

1. Peel and slice the mango.
2. Add the mango to a food processor.
3. Pulse until a smooth puree is formed.

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**Add A Taste Of The Tropics To Your Holiday Party**

**(NAPSA)—If a warm-weather getaway isn’t in your holiday plans this year, bring the islands to your celebration. Simply add an exotic taste of mangoes to your favorite seasonal beverage.**

Modern mixologist and Iron Chef Champion Tony Abou-Ganim has created a Tropical Eggnog recipe that blends tradition and modernity to yield an unforgettable holiday treat that everyone can enjoy. 

To toast in the New Year, sip a delicious Mango Bellini as the ball drops and the confetti flies. Created by Dallas’ own Chef Sharon Hall of York Street, this sparkling cocktail elevates typical Champagne punches to a New Year even more memorable and unique.

For a special presentation, use a holiday cookie cutter to shape mango slices into a festive holiday-themed garnish.

Bring a fresh new perspective to the holiday by serving Tropical Eggnog and Mango Bellinis. Add in a few simple appetizers and everyone sticks around to deck the halls. To find the right complement to the holiday mango selections, go to www.mango.org for festive recipe ideas, preparation tips and much more.

**Tropical Eggnog Ingredients**

- 12 jumbo eggs
- 5 lb. superfine sugar
- 5 cups whole milk
- 1 fifth spiced rum (optional)
- 1 teaspoon vanilla extract
- 5 teaspoon ground cinnamon
- 1 cup fresh mango puree

(Alternatively one fresh mango, peeled, pitted and pureed)

Separate eggs. Set egg whites in the refrigerator. In a mixing bowl, beat yolks until creamy. Gradually add 1/3 lb. of sugar, beating at high speeds, until thick. Stir in milk, spiced rum, vanilla, cinnamon and egg yolks. Chill refrigerator at least 2 hours.

Remove egg whites from the refrigerator and beat until soft peaks form. Add remaining 1/6 lb. sugar, beating into stiff peaks. Fold the chilled spiced rum and mango mixture into egg whites. Serve in a goblet, garnish with freshly grated nutmeg.

**Mango Bellini**

Mango Bellini Makes 1 serving

1 mango, peeled, pitted and pureed
4 ounces chilled Prosecco
Chilled Champagne flute

Combine mango puree and chilled Prosecco in each Champagne flute and serve. Garnish with fresh mango slices on the rim.

**Mango Tip**

- Don’t judge a mango by its color. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.
- To ripen firm mangos, store at room temperature. They will continue to ripen, becoming more flavorful. In the refrigerator for up to five days to slow down ripening.
- View the “How to Cut a Mango” video on www.mango.org.

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**HINTS FOR HOMEOWNERS**

**A New View On Window Dressings**

**(NAPSA)—Dressing up your windows can be a simple and quick way to change the look and feel of a room. Here are a few tips to help you choose window treatments that are right for you:**

**Consider Your Space**

Consider the layout of a room when choosing a window fashion. For instance, if the room has north-facing windows, which receive a constant light and cold exposure, you may want to opt for more energy-efficient insulating window coverings.

**Consider the Fabric**

The fabric you select will have a significant impact on the comfort and energy efficiency of your windows. Some fabrics can block up to 99% of the sunlight, while others let in more natural light. Choose a fabric that suits your lifestyle and budget.

**Consider the Style**

There are many styles of window treatments to choose from, such as blinds, shutters, draperies and Roman shades. Each style has its own aesthetic appeal and practical benefits. Consider the design of your room and how you want it to function.

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**Did You Know?**

**(NAPSA)—Parents, grandparents and other gift givers can take an active role in helping children and families enjoy the holidays.**

You can get a free copy of the guide by visiting the Web site at www.hunterdouglas.com for more information.

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