

Disneyland
RESORT

COOKING UP the MAGIC

CELEBRATE
Soulfully

Serves 4-6

- **1 cup** fresh pineapple, cut into 1/2-inch pieces
- **4 cups** freshly brewed unsweetened black tea
- **1/3 cup** mango beverage syrup
- **1/2 cup** orange juice
- **3/4 teaspoon** tamarind paste
- Orange slices
- Dried mango slices
- Dried pineapple

©DISNEY



PRIDE ROCK PUNCH

Troubadour Tavern, Disneyland® Park

- 1 Place pineapple in blender or food processor. Blend until smooth.
- 2 Combine puréed pineapple, unsweetened tea, mango beverage syrup, orange juice, and tamarind paste in a large pitcher. Stir until tamarind paste is fully dissolved.
- 3 Fill 4-6 tall glasses halfway with ice. Add punch and garnish with orange slices, dried mango and, dried pineapple.

Cook's Note

If mango beverage syrup is unavailable, you can make your own using water, sugar, and mango. Bring 1/2 cup water, 1/2 sugar, and 1 cup of frozen mango pieces to a boil in a saucepan. Cover, reduce heat to low, and cook for 20 minutes. Cool completely and strain out mango pieces. Refrigerate up to one week.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.