

Mojitos

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

I use Havana Club White Rum for this but I'm sure any decent quality white rum would do.

For a slightly different look and taste, try making it with light brown sugar.

Another option includes the addition of a few drops of Angostura bitters.

Step 1: Be a muddler, not a meddler

- 1 Lime, juiced with some pulp
 - Leaves from 2-3 sprigs of fresh mint
 - 1 Tbsp Granulated Sugar
- Add ingredients to a tall glass, sometimes known as a Collins glass or highball glass.
- Press the mint leaves several times into the bottom of the glass without breaking them apart, all you want to do is release the mint oil. The typical tool for this is called a Muddler, a flat bottomed stick about 8 inches long. If you don't have a muddler, anything else with that basic shape will work. I've used the handle of my Beachwood citrus juicer with good success.

Step 2: Cheers!

- 2 oz white rum
 - Ice cubes
 - Soda water
 - Mint sprig
- Add the rum to the muddled mix and then fill the glass 3/4 full with ice. Top off with Soda and stir well.
- Garnish with a sprig of mint and serve with drinking straws.