

Classic Mojitos Using Fresh Mint

Fresh mint is a key ingredient to delicious mojitos. Classic mojitos use a large leaf spearmint such as Mint the Best, Swiss or Spanish Spearmints. However, many other types of mints can be used to make a variety of mojito recipes. Try using Chocolate Mint, Orange Mint and Pineapple Mint. All are easy to grow in pots or hanging baskets.

Ingredients:

- 1 oz Lime Juice*
- 2 teaspoons Simple Syrup*
- 5-6 Fresh Mint Leaves (plus some for garnish)*
- 2 oz White Rum*
- Splash of Sparkling Water*
- Ice (preferably crushed but cubed is okay)*

- 1) Pour 1 oz of fresh squeezed lime into a highball glass*
- 2) Add Simple Syrup and mix*
- 3) Add mint leaves to glass*
- 4) Gently muddle the mixture of lime, syrup and mint*
- 5) Add 2 oz of White Rum*
- 6) Fill the glass with crushed ice*
- 7) Add a splash of sparkling water*
- 8) Garnish with a lime wedge & a few more mint leaves*