

Mojito Cuban Cocktail

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

There are thousands of recipes for Mojitos and everyone has their own version that they stick by. This is our version; we like it because it is fresh and delicious and goes down way too easily!

If you do not have a mortar and pestle then you can use the "Optional Method to Making a Mojito" and you will get a similar result.

Here is a recipe for Simple Syrup.

Step 1: Gathering the Ingredients

- 1/4 cup mint leaves*
- 1/2 fresh lime (for wedges)
- 2 oz fresh lime juice (approx 2 or 3 limes)
- 2 oz simple syrup (or 4 tbsp turbinado or cane sugar)

Wash the mint and remove the leaves. Measure out 1/4 cup packed leaves. Once you know approximately what you like, you will not have to measure out the leaves the next time you make these.

*Try to find mint that is not too big, as it can sometimes be bitter and can even make the drink a dark sort of muddy color.

Cut one lime in half and then cut into wedges. Juice the remaining limes (you need about 1 ounce of fresh lime juice per drink).

If using Simple Syrup you will need about 1 to 2 ounces, depending on how sweet you like it.

If you don't have any simple syrup on hand, you can use turbinado sugar, which also adds a nice, caramely sort of sweetness.

Step 2: Muddling the Mint

Place the mint into a mortar and pound (muddle) the mint with the pestle until it is quite fine.

If using turbinado sugar or another raw sugar, add it now. Pound together with the mint to break the sugar up.

If you do not have a mortar and pestle, see step 7 "Optional Method" for making this drink.

Step 3: Adding the Lime Wedges

Next, add the lime wedges and pound to release the juice and the oils from the zest.

Step 4: Adding the Lime Juice, Sugar and Rum

- 2 to 4 oz white rum**

Juice the remaining limes into the mortar and mix to combine, scraping the sides as needed.

If using simple syrup, add at this point (about 2 ounces should do). You can adjust to your liking afterwards.

**Next add the rum and stir to combine. You can also make these with gin and/or vodka. You can also add the rum directly to each glass, if you prefer.

Step 5: Pouring the Mixture into Glasses

- crushed ice (as needed)

Half fill each glass with crushed ice and then carefully pour the mixture into the glasses.

You can also place everything into a martini shaker to shake and then pour.

Note: If you don't have crushed ice, don't worry. You can use cubed ice or crush the ice a blender.

Step 6: Adding the Club Soda

- 2 to 6 oz club soda

Next, add a bit of club soda and gently mix. Taste and adjust.

Step 7: Optional Method to Making a Mojito

If you do not have a mortar and pestle you can muddle the mint directly in the serving glass.

Once the mint is crushed, add the a few wedges of lime and muddle again. Add the juice, simple syrup and rum. Mix to combine. Add ice and top up with club soda.

The drink on the left was made using this method. I like the green color and texture of the one on the right but it is pretty much the same flavor, so either way you will enjoy it.

For more information on this method check out this other [Mojito recipe](#).