



RECIPE

FIZZY MINT MOJITO

Inspired by: Tradewinds Bar & Grill at Orange Lake Resort

INGREDIENTS

- 10 fresh mint leaves
- 1/2 lime, cut into 4 wedges
- 2 tablespoons white sugar (or to taste)
- 1 cup ice cubes
- 1 1/2 fluid ounces white rum
- Seltzer water

PREP TIME 15 mins

COOK TIME N/A

SERVINGS 1

NOTES Add raspberries, strawberries, blueberries or some pomegranate juice for a berry delicious twist.

DIRECTIONS

Step 1
Start by placing mint leaves and one lime wedge into a sturdy glass.

Step 2
Use a muddler to crush the mint and lime, releasing the minty deliciousness and lime juice.

Don't have a muddler? Don't fret! Try using the end of a kitchen utensil like a wooden spoon. Or anything else you have on-hand that'll smush up that mint and lime real good.

Step 3
Add two more lime wedges and the sugar and muddle again to release more of that yummy lime juice. Don't strain the mixture; we want all this good stuff in our mojito.

Step 4
Fill the glass with as much ice as your heart desires ... or just a cup.

Step 5
Add the rum and fill the glass with seltzer water. Ah, there's that fantastic fizziness we promised.

Step 6
Stir, taste and add more sugar to your desired level of sweetness.

Step 7
Garnish with the remaining lime wedge and voila! You're ready to sip on that citrusy, sweet goodness.