

The Classic Mojito

Drinks

Created by C Brown on 15 Jul 2010

Preparation time, 2 - 3 mins. Cooking time, 20 secs. Quantity: 1 Glass

cocktails | mint | lime | rum |

A deliciously refreshing traditional Cuban hi-ball drink. This is my favourite recipe!

Be careful not to over-muddle or you will start extracting the bitter zest flavours from the lime. Slapping the mint is very important as it bursts the capillaries on the leaf and releases all the beautiful aroma & flavour. There are literally hundreds of (good & bad) mojito recipes. For different results try using dark & spiced rums too. Some also call for castor sugar or simple syrup, I prefer the nice dark caramel like flavour of brown sugar.

- 1 Half of a Fresh Lime cut into chunks
- 2 Heaped Teaspoons Brown Sugar
- 2 Measures (30ml or 1fl oz each) White Rum
- 1 Big Handfull Fresh Mint Leaves
- 1 Dash Soda Water

1. Throw your lime chunks & brown sugar into the bottom of a shaker.
2. Muddle the lime & sugar to extract all the beautiful citrus juices.
3. Add your favourite White Rum. Be generous!
4. Fill shaker (Only Half-full) with ice & shake vigorously for 10-15 secs.
5. Cup the mint leaves in your hand and give them a good slap or two - add to the mix.
6. GENTLY shake once more just enough to mix the mint through without shredding the leaves!
7. Dump it all into a nice medium height glass with a fat bottom & wide mouth.
8. Top it with a dash of Soda, just enough to give it a slight sparkle & effervescence.
9. Garnish your creation with a nice wedge or wheel of lime, a sprig of mint & two straws!