



Mojito

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tablespoons fresh lime juice
- 2 heaping teaspoons of superfine sugar or agave nectar (I prefer agave nectar)
- 1 cup crushed ice
- approximately 10-15 fresh mint leaves
- 1/4 cup white rum
- 2 tablespoons club soda

Instructions

A bare-bones recipe for the classic and refreshing Cuban drink.

1. Combine the sugar and the lime juice in a 10-ounce glass such as a Collins or Highball. Add 1/4 cup crushed ice.
2. Rub mint leaves over the rim of the glass, then tear in half and add to the glass. Gently stir for about 15 seconds, then add the rum, remaining ice, and the club soda.
3. Gently stir for about 5 seconds and serve.

May be garnished with sprigs of fresh mint and lime peel twist
