

Joe's Perfect Mojito

Servings: 2

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Total Time: 5 minutes

Ingredients

2 ounces lime juice

1 1/2 ounces Lemon-Mint Simple Syrup
(see recipe below)

20 mint leaves, divided

4 ounces white rum

Lemon-lime soda, or seltzer

Directions

In a cocktail shaker, muddle 15 leaves of mint, lime juice, and simple syrup.

Add the rum and shake to combine.

Divide the mixture between 2 high-ball glasses with ice.

Take the remaining mint leaves and bruise/slap them in your hands to release the oils. Divide the leaves into two. Rub the leaves on the rim of each glass, then add the leaves to each drink.

Top each glass with either lemon-lime soda (like Sprite) or seltzer to finish.

Lemon-Mint Simple Syrup

Servings: 4 (Makes 1 cup)

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Total Time: 15 minutes

Ingredients

1 cup water

1 cup sugar

2 large handfuls of lemon-mint leaves (or lemon balm)

Directions

In a saucepan over medium heat, combine the sugar and water.

Bring the mixture to a boil and continue cooking until the sugar has dissolved into the water.

Turn off the heat, then stir in the mint leaves. Continue stirring until all the leaves are beginning to wilt and are submerged in the syrup.

Allow the syrup to cool completely before using it, about 10 minutes.

Strain the leaves out of the syrup using a fine-mesh sieve; pour your syrup into a clean jar. You can store the syrup in the refrigerator for up to one month.