

Mojitos!

Mojitos are certainly going to be a big hit this summer! For those who haven't had these incredible mint and rum drinks this is a must have poolside in the upcoming months.

Rum is the main ingredient and depending on the type you are using, the flavouring will vary significantly. What this means is that the sugar used in the recipe will have to be done to taste as will the mint.

Mojitos were first created in Cuba but have since made their way throughout the Caribbean and South America and now in North America. The key to this drink is muddling the lime and sugar.

Halve a lime and place it pulp side down on a cutting board. Make cuts perpendicular to the bevel of the lime. This will help the lime to fall apart when muddling.

Place the lime and 2 tps of sugars into the glass that you will be using. Next, take your pestle and start to muddle the ingredients by pressing down and turning until you are left with a syrup in the bottom of the glass with the lime skin. Tear bits of fresh mint and add to the glass. Next add crushed ice to the glass and pour your rum over top. As you enjoy the beverage keep stirring to mix the sugar and lime into the ice and rum.

Mojito Classic

1 ½ oz. Bacardi White Rum
½ Lime (fresh)
2 tsp. Sugar
Glass of crushed ice
10 small pieces of mint to taste.
Garnish with a stir stick

Instead of using sugar in the glass you can add a crystallized rock candy stick to act as the stir stick and sugar all in one.