

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Classic Mojito

Ingredients:

15 fresh mint leaves

½ lime, cut into 4 wedges

2 tablespoons of superfine sugar

1 cup ice

1 ½ ounce of white rum

1/2 to ¾ cups of club soda

Directions:

Place the mint leaves and 1 lime wedge in a sturdy glass.

Muddle the mint and lime juice to release the mint oil.

Add two more lime wedges and the sugar, muddle again to release the juices. No need to strain.

Fill the glass to the brim with ice and pour rum directly over the ice and top off with the club soda /carbonated water. Stir well.

Garnish the glass with the remaining lime wedge.

Inspirations:

- This recipe can be prepared by-the-pitcher. If you do not have superfine sugar, use regular white sugar and give it a whirl in the blender.
- Coconut rum?
- Unsweetened flavored seltzers can create an exciting twist to this classic recipe.

