

MOJITO

- 2 oz white rum
- ¾ oz lime juice
- 1 oz simple syrup
- 10-12 mint leaves - picked off the stem
- chilled soda water
- mint sprigs for garnish

In a shaker, muddle the mint leaves in the simple syrup. Add the rum, lime juice and fill with ice. Shake for 8-10 seconds and strain into a highball or collins glass over cracked ice (with one or two full sized cubes). top with 1-2 oz soda water. Briefly stir with a straw to mix. Garnish with the mint springs.

