



CLASSIC MINT MOJITO



INGREDIENTS

- 10 fresh leaves of Urban Greens mint
- 2 oz white rum
- 1 oz fresh lime juice
- 2-3 oz simple syrup
- ice
- club soda

SIMPLE SYRUP

In a small sauce pan, combine 1/2 cup water and 1/2 cup sugar. Bring to a boil, until all sugar has dissolved. Allow to cool to room temperature before using.

PROCEDURE

- 01** Add mint leaves, rum, lime juice, and simple syrup to a cocktail shaker. Muddle the mint (using a cocktail muddler or a wooden spoon).
- 02** Add 1 cup of ice to cocktail shaker. Cover and shake for 20-30 seconds, until chilled.
- 03** Strain into a tall glass filled with ice. Top off glass with club soda.
- 04** Optional: Garnish with additional lime wedges and sprig of mint leaves.