

PETITE GOURMETS

SOUTH AMERICAN

Mojito

Classic Cuban Mojito cocktail recipe with white rum, fresh mint, lime juice, and club soda. Refreshing summer drink perfect for entertaining.

10 min

PREP

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 leaf mint
- 4 tbsp white rum
- 2 tbsp lime juice
- 1 cup club soda
- 1 tbsp granulated sugar

Instructions

- Muddle the mint**

Place 4 mint leaves in the bottom of a highball glass. Use a muddler or the handle of a wooden spoon to gently press and twist the leaves 3-4 times until they're bruised and fragrant, but not completely torn apart.
- Add 1 tablespoon of sugar to the muddled mint. Stir gently with a bar spoon or regular spoon to begin dissolving the sugar.
- Pour 2 tablespoons of fresh lime juice into the glass. Stir for 10-15 seconds until the sugar is completely dissolved and no granules remain.
- Add 4 tablespoons of white rum to the glass. Stir once to combine all ingredients at the bottom of the glass.
- Fill the glass completely with ice cubes. Stir briefly to chill the mixture and create space for the soda water.
- Slowly pour 1 cup of club soda over the ice, filling the glass to the rim. The drink will naturally mix as you pour.
- Give the mojito one final gentle stir from bottom to top. Serve immediately with a straw.

Tips

Always use fresh mint leaves - if they look wilted, refresh them in ice water for 10 minutes before use.

Muddle gently with a twisting motion rather than aggressive pounding to avoid releasing bitter compounds from mint stems.

Build your mojito directly in the serving glass rather than using a shaker to preserve the mint's integrity and the drink's texture.

Use the freshest lime juice possible - roll limes on the counter before juicing to extract maximum liquid.

Fill your glass completely with ice to ensure proper dilution and temperature throughout the drinking experience.

Clap the mint sprig garnish between your hands before placing it in the drink to release aromatic oils.

Taste and adjust sweetness and acidity as you build - every lime has different sugar and acid levels.

Pour club soda slowly down a bar spoon or along the glass edge to preserve carbonation and create better integration.