

# MOJITO

Last Modified: 12/10/2014

MAKE: 3 Min

**F EASY**

COCKTAILS

**MAKES 1 COCKTAIL**

QUA	MEASURE	INGREDIENT	PROCESS
1	Tbsp	Sugar	
2	Oz	White Rum	
1	Wedge	Lime	
5	Whole	Fresh Mint Leaves	
	Splash	Club Soda	
1 1/2	Oz	Sweet & Sour Mix	
		Ice (Cubes & Crushed)	

## PREPARATION

<b>FACTOID</b>	<p>The Mojito was born on the island of Cuba and is one of the nation's oldest cocktails. The drink has a disputed history. Some say the drink was developed in the 1500's when the famed explorer Sir Francis Drake landed in the city of Havana, in order to sack the city of its gold. While the invasion was unsuccessful, an associate of Sir Francis Drake, named Richard Drake, created an early version of the Mojito called " El Draque " out of Aguardiente ( a crude form of Rum,) Sugar, Lime, and Mint. Others say the drink was invented by African slaves working in the Cuban Sugar Cane fields. The name "Mojito" stems from the African word of "Mojo" which means to place a little spell. In the mid-1800's the creation of the Bacardi company bolstered the popularity of the Mojito. The Mojito rose to prominence to the international world when renowned writer Ernest Hemingway became a fan of the beverage after visiting a local Cuban bar called the "La Bodeguita del Medio" and also consumed the drink in Key West, Florida. While we may never know the true origin of the drink, the tasty combination of Lime and Mint is sure to stick around for</p>
<b>1</b>	<p>Muddle the Mint, Limes and Sugar, continue muddling until you can actually smell the Mint. Add in the Rum. Add in the Sweet and Sour Mix. Add in 8 Ice Cubes. Shake it hard, 20 times at least. Double Strain into the glass full of Crushed Ice. Top the drink with a touch of Club Soda. Add 5 fresh new Mint Leaves and a Lime Wedge on top</p>