

Raspberry Mint Mojito

A mojito is traditionally a cocktail with five ingredients. Fresh raspberry, mint, simple syrup, vodka and lime sparkling water come together to make this mojito a refreshing, light cocktail!

Ingredients for 4 Mojitos:

½ c. sugar

½ c. water

1/3 c. packed fresh mint leaves

¼ c. fresh raspberries

4 oz. Vodka

16 oz. Of sparkling lime water (or club soda if you prefer)

In a small saucepan, bring sugar, water and fresh mint leaves just to a boil. Let simmer until sugar is completely dissolved, strain and store in an airtight container in the refrigerator for up to 2 weeks.

Pour 4 oz. of vodka into a jar. Add ¼ c. fresh raspberries, and mash raspberries with the end of a wooden spoon. Seal jar and place in freezer until ready to use. (I always store my vodka in the freezer – I just love it really, really cold!).

When simple syrup has cooled, in a blender combine 4 oz. mint simple syrup, 4 oz. raspberry infused vodka and a handful of raspberries. Add 10-12 ice cubes and blend until smooth.

Pour into chilled tall glasses, top each glass with 4 oz. of sparkling lime water, garnish with fresh mint leaves and raspberries. Enjoy!