

Cleo Coyle's Virgin Mojito

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Servings: 1

10 – 20 fresh spearmint leaves
1 wedge of fresh lime
2 or 3 ice cubes
ginger ale
1 thin slice of fresh lime (to garnish)

Method: “Muddling” the mint is the only real technique to get right here. To muddle something for a cocktail means to crush it in the glass with a utensil. Bartenders have a device called a muddle, but the prongs of a fork will do the job just as well.

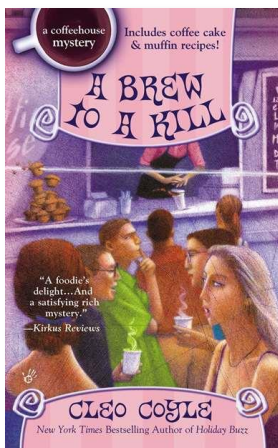
Step 1 - Place your mint leaves in the bottom of your glass and squeeze the juice from you lime wedge onto the mint.

Step 2 - Use the prongs of a fork to muddle the dampened mint. (You are crushing the mint to release its essential oils.)

Step 3 - Drop the spent lime wedge into the glass and toss a few whole ice cubes on top of it all.

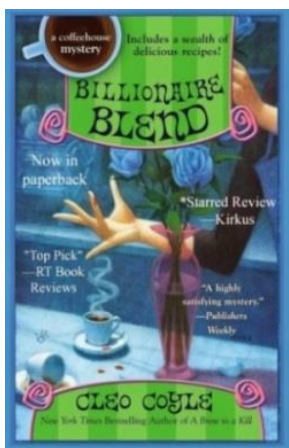
Note: While a classic mojito uses crushed ice, I like the whole cubes, which serve as a kind of strainer, keeping the mass of crushed spearmint leaves away from the rim of the glass so you can sip the drink without most of the leaves getting in your way.

Step 4 - Fill the glass with ginger ale, place the slice of lime on the rim and...



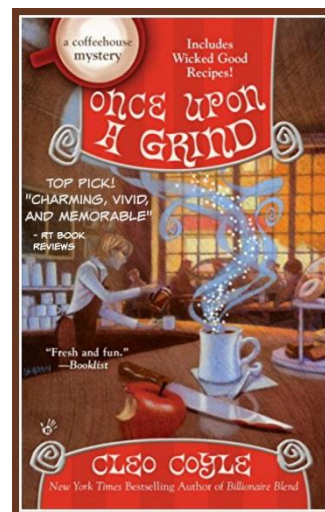
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Drink with joy! ~ Cleo

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To learn more and see more recipe, visit Cleo’s online coffeehouse at www.CoffeehouseMystery.com

And her recipe blog at www.CleoCoyleRecipes.com