

Kitt's Mojito

<http://userealbutter.com/2009/09/04/mojito-recipe/>
courtesy of [Kitt](#)

1/2 lime, juice of to taste
2 oz. (1/4 cup) minty simple syrup, to taste
bunch of mint leaves
ice
1-2 oz. white rum, to taste
club soda or sparkling water
lime wedge, for garnish

minty simple syrup

8 oz. sugar
8 oz. water
2 sprigs of fresh mint

Minty simple syrup: Make ahead of time. Combine sugar and water in a small saucepan and set over medium high heat. Stir until sugar is dissolved. Increase heat to high and let boil for a few minutes. Remove from heat and toss in the mint. Let steep for a few minutes (or until the syrup is minty enough for you). Remove the mint and let the syrup cool (can be stored in a glass jar, sealed, and refrigerated until ready to use).

In a 12-ounce glass, combine lime juice, minty simple syrup, and a bunch of mint leaves. Muddle the leaves so they are bruised (not necessary to shred them). Fill the glass with ice and pour in rum (to taste). Top the rest of the glass with club soda or sparkling water and garnish with a lime wedge. Makes 1 mojito.