

Watermelon Berry Mojito (Twisted Stalk Berry Mojito)

<http://userealbutter.com/2013/09/05/wild-watermelon-berry-mojito-recipe/>

1 oz. lime juice

2 oz. watermelon berry syrup (if you can't get watermelon berries, you can use [cucumber simple syrup](#))

1/4 cup mint leaves

ice

1-2 oz. white rum

seltzer water

watermelon berry syrup

from [The University of Alaska, Fairbanks Cooperative Extension](#)

4 cups watermelon berries (aka twisted stalk berries), rinsed

1 cup water

2 cups sugar

1 tbsp lemon juice (I used more than the original recipe called for)

Make the watermelon berry syrup: Place the berries and water in a saucepan. Crush the berries with your fingers or a potato masher. Bring to a boil over high heat, then reduce to a simmer. Simmer for 10 minutes. Strain the juice through a cheese cloth or a fine mesh strainer. There will be a lot of seeds. The yield should be about 1 cup of watermelon berry juice. Rinse the saucepan and wipe it clean. Place the juice, sugar, and lemon juice in the saucepan and heat to 160°F, but do not let it boil. The syrup can be used on pancakes, waffles, ice cream, or other desserts.

Make the watermelon berry mojito: Place the juice, watermelon berry syrup (or cucumber simple syrup if using), and mint in the bottom of a glass. Muddle the leaves so they are bruised. Add ice. Pour in the rum and then top the whole thing off with seltzer or sparkling water.