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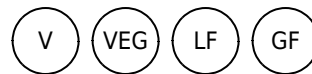
Strawberry and Rhubarb Mojito

Portions: 8 to 12 cocktails

Preparation: 35 minutes

Cooking time: 45 minutes

8



Ingredients

Rhubarb and strawberry syrup

- 1 ½ cup (370 ml) fresh rhubarb, in pieces
- ½ cup (120 ml) local strawberries, in pieces
- 2 cups (500 ml) water
- ½ cup (120 ml) organic cane sugar

Cocktail

- 1 ½ oz (45 ml) white rum
- 1 ½ oz (45 ml) rhubarb and strawberry syrup
- ½ oz (15 ml) lime juice
- 2 oz (60 ml) soda
- 6 large mint leaves
- 1 lime wedge
- Lots of ice cubes

Steps

Syrup

1. Put all the ingredients in a saucepan and bring to a boil.
2. Reduce to low heat and simmer gently for 30 minutes.
3. Strain the mixture through a sieve, pressing the fruit to collect all the liquid.
4. Allow the liquid to cool completely. Save the fruits to make a pie or use it as a spread for your breakfasts.

Cocktail

1. Put all the ingredients in a cocktail shaker and stir vigorously.
2. Transfer to a tall glass (highball) and garnish with extra mint leaves.

Note: if you don't have a cocktail shaker, no problem! Mix the ingredients directly in a large glass, but be sure to mash the mint leaves first.