

Mojito

A mojito

Another mojito

A **mojito** is a kind of [cocktail](#). It is from [Cuba](#) originally. It is made of [rum](#), [sugar](#), [lime juice](#), [sparkling water](#) and [mint](#).^{[1][2]} It usually contains about 10 percent alcohol. The combination of [sweetness](#), sour [citrus](#) and mint flavour is intended to complement the rum. It is popular drink in hot weather.^{[3][4]}

When making a mojito, lime [juice](#) is added to sugar and mint leaves. The mixture is then gently [mashed](#) together. The mint leaves should only be [bruised](#) to release the [essential oils](#); they should not be torn apart.^[5] Then rum is added. The mixture is then [stirred](#) to [dissolve](#) the sugar. Finally, [ice cubes](#) and sparkling water are added in the top of the drink. Mint leaves and lime wedges are used to [garnish](#) the glass.^[6]

There are several stories about how the mojito was invented. One story says that it is similar to a 19th-century drink called "El Draque", after [Francis Drake](#).^[4] This drink is said to have been given to the crew of Drake's ships when they came to Cuba in the 16th century. Many in the crew were suffering from [dysentery](#) and [scurvy](#). They were told that the [Native Americans](#) had remedies for various tropical illnesses. They went ashore on Cuba and were given [ingredients](#) for a remedy: a kind of rum, lime, [sugarcane syrup](#) and mint.^[7] While this drink was not called a mojito at this time, it is the same combination of these ingredients.^[4]

References

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