



# Cuban Mojito



This is a traditional mojito recipe, very similar to the drinks I enjoyed in Varadero, Cuba. The muddling and the order of the ingredients helps ensure that all the flavors are well blended.

Serve with a straw and a decorative stir stick to keep the different flavors well mixed together. Mint sprigs may be used for a garnish instead of lime wedges. Enjoy!

**Prep:** 10 mins

**Total:** 10 mins

**Servings:** 2

**Yield:** 2 servings



## Ingredients

2 teaspoons white sugar  
1 lime, cut into 4 wedges  
4 sprigs fresh mint  
½ cup white rum  
2 cups club soda  
2 cups crushed ice  
2 wedges lime, as garnish

## Directions

### Step 1

Place 1 teaspoon of sugar into each of two 12 ounce glasses. Squeeze the juice from a lime wedge into each glass, drop in the wedge, and add 2 sprigs of mint. Use a spoon or muddler to mash the sugar, lime juice, and mint together in the bottom of the glasses. Fill each glass about half full with crushed ice. Pour 1/4 cup rum into each glass. Fill the glasses with club soda, stir, and garnish with additional lime wedges.

## Nutrition Facts

### Per Serving:

148 calories; protein 0.2g; carbohydrates 5g 2% DV; fat 0.1g; cholesterol 0mg; sodium 12.5mg 1% DV.

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