

Grilled Plum Vodka Mojito

#cooking/recipe

#2018/December#

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Ingredients

Grilled Plums

3 large, ripe plums

2 tablespoons maple syrup

Mojito

2 tablespoons fresh squeezed lime juice

1-ounce simple syrup

12 fresh mint leaves, plus more to garnish

1 cup ice

1/4 cup Hangar 1 Straight Vodka

3 tablespoons club soda

1 lime, cut into wedges

Process

Heat a grill or griddle pan over medium heat. When hot, add the sliced plums to the grill and cook for 1 ½ to 2 minutes, until deep grill marks form. Flip the plums, and baste the tops of each wedge with maple syrup. Cook another 1 ½ minutes, until both sides of each wedge are nicely charred, then set aside.

Muddle the mint leaves, simple syrup, and lime juice in the bottom of a 10-ounce high ball glass. Add the ice to the glass, then pour in the Hangar 1 Straight Vodka and club soda. Add 2 or 3 grilled plums, a lime wedge, and give the lot a good stir. Garnish with fresh mint and serve immediately.

Mojito makes one drink

Makes enough plums for several