

# Mojito Recipes

Cuba's famed mojito cocktail, a daily favourite of Ernest Hemingway, enjoyed a meteoric resurgence in popularity ever since James Bond drank one in the movie *Die Another Day*. The mojito, made with rum, sugar, lime juice, and Cuba's unique mojito mint, is now an essential cocktail of lounges everywhere.

The mojito is an ideal aperitif before a hearty dinner. Not only is it a relaxing start to the evening, it naturally primes the palate for the culinary pleasures that are to come. And if any of your guests arrive lacking a suitable appetite, the mint in the mojito will quickly correct that.

While recipes call for any available variety of spearmint, the real mojito can only be made with the true mojito mint. This mint was impossible to get in North America but thanks to mojito enthusiast Catherine Nasmith who visited Cuba in 2006 we now have the authentic plant from Cuba. It is clearly different from most other mints – its scent and flavour are agreeably mild and warm, not pungent nor overly sweet like other mints. In a perhaps typically Cuban understated way its warm embrace lingers until you realize you want more. Like all mints mojito mint is easy to grow, and will happily provide more than enough fresh sprigs for your mojitos. *Salud!*

## The Mojito

This is Catherine's recipe for making mojitos one at a time:

1/2 to 2 tsp sugar (depending on taste)  
1 large sprig mojito mint  
1 oz white rum  
1 oz lime juice  
ice  
soda water

Pour sugar in glass and add mint, pound with a flat instrument to crush the mint into the sugar thus releasing the oils. Add ice, rum, and lime juice, fill with soda water, and stir.

## The Mojito Party

This recipe, from *A Taste of Cuba* by Beatriz Llamas and Ximena Maier (New York: Interlink Books, 2005), is in two parts. First you make the mojito base. Then you prepare the mojito itself adding sparkling water and ice to the base. You can make the base in advance for parties or for whenever you want to whip up a mojito. But as is so often the case with things prepared in advance and in bulk, there is a little something that is lost. Catherine says, "I have used this recipe and it is very good for large quantities, a pitcher full at a summer party is very nice. But I much prefer mojitos individually mixed. Takes a little more time, but gives a better result."



*Catherine Nasmith and friend Joel Ceresne enjoying mojitos in Havana. Richters mojito mint came from sprigs taken from the very drinks shown in the picture.*

## The mojito base:

1 cup sugar  
1 cup fresh lime juice  
a bunch of mojito mint  
1 bottle (750 ml) 3-year-old rum

Beat the sugar, lime juice and mojito mint with the stems until you get a greenish liquid and the mint is completely chopped. Add the rum and beat for one more minute. This can be kept in the fridge for a month.

To prepare the mojito, fill a tall glass 1/4 full with the base liquid, add 3 ice cubes and then fill the glass with sparkling water. Add a sprig of mint, stir and serve.

## The Nojito

Here is a non-alcoholic recipe from [recipazaar.com](http://recipazaar.com):

crushed ice  
8 mint leaves  
3 ounces lime juice  
1-1/2 ounces sugar syrup  
2 ounces club soda  
garnish with mint

Fill a pint glass 1/3 full with ice, add mint leaves, lime juice and sugar syrup. Lightly mash the leaves in the liquid using a blunt instrument, taking care not to tear the leaves. Fill the glass with more ice, add club soda, and garnish with mint.

## Feedback

We welcome your feedback on your experiences. The information you provide will help us refine our recommendations to other herb enthusiasts. Please email your comments to [feedback@richters.com](mailto:feedback@richters.com).