



STRAWBERRY MINT NO-JITO

serves 2

A healthier twist on the mojito- the rustic sugarcane and rum drink of old Havana, Cuba, given its name in the 1930s by Sloppy Joe's bar in Key West— just no rum, thus, the 'No'. Or you can add rum if you'd like.

INGREDIENTS

- 2-3 limes, squeezed
- 1/4 cup strawberries
- 10 mint leaves (removed off stem)
- 1 tbsp agave syrup (less if no sweet tooth)
- 2 cups of soda water
- 1-2 cups ice cubes
- Garnish: lime slice, mint leaves (optional)

PREP TIME: 5 MINUTES

TOTAL TIME: 5 MINUTES

Let me know what you think!
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DIRECTIONS

1. Muddle or crush mint leaves, strawberries in a cocktail shaker (or glass) with lime juice & agave.
2. Pour in the club soda. Gently stir a few times to incorporate (remember, club soda is fizzy, so don't shake it vigorously, otherwise it will explode!)
3. Strain (or don't strain) into a medium or tall cocktail glass filled with ice.
4. Garnish, if desired. Pinkies up!
5. Serve while smiling 😊

Options

- Try adding different fruits like raspberries, blueberries, oranges or lemon juice.
- Instead of straining, you can serve with mint and strawberries floating- it is so pretty!
- More color = more phytonutrients!
- Remember the little umbrella.
- Add 1 shot of rum if you want a traditional mojito