

# Virgin Mojito

recipe by the Marvelous Mary Malone

THM-Friendly: Sipper

- 1 fresh lime, cut into wedges
- 8-10 fresh mint leaves
- 1 and 1/2 to 2 Tbsp. lime juice
- 1 Tbsp. Simple Syrup
- 1/2 tsp. rum extract (optional)
- ice
- lime-flavored or plain sparkling water

Cut a wedge of lime and twist it over a tall glass and then drop the lime in. Mash or muddle 4 mint leaves and the measured lime juice in the bottom of the glass with the Simple Syrup. Add the rum extract, if using. Fill the glass with ice and gently pour the sparkling water over the ice about halfway. Stir gently to combine the Simple Syrup to allow for the "foaming action" that may happen. Then top the glass with more sparkling water.

Take 4-5 mint leaves, holding them by their stems, and smack them against your hand to release the oils and then tuck them in the top of the glass. Serve with a long straw.

enJOY!

