

Sour Orange Mojito



Ingredients

1 thick slice of sour orange, seeds removed
1 thick slice of lime, seeds removed
1-2 tbsp. granulated sugar or to taste
1 ½ oz. St. Augustine Distillery Rum
bunch of fresh mint, divided
club soda, chilled
shaved or crushed ice

Procedure

1. In the bottom of a shaker or sturdy glass, muddle the sour orange slice, sugar to taste and a half of your mint.
2. Using a muddle stick or back of a wooden spoon, muddle until flesh of fruit is coming out, and sugar is broken down some. Add rum and shake or stir well, at least 10-15 seconds.
3. Pour into the bottom of a serving glass. Add a scoop of crushed ice so that it comes up at least ½ way up the glass. Top with club soda while stirring.
4. Garnish with the rest of the fresh mint.

Makes 1 drink

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