

LEMONGRASS-MINT MOJITO



- 6 fresh mint leaves, plus a sprig for garnish
- 1-1/2 tablespoons simple syrup (see below) • 1 tablespoon fresh lime juice – save half the lime cut into wedges and garnish drink.
- 1 tablespoon Lemongrass-Mint White Balsamic Vinegar
- 2 ounces light Rum
- Club Soda

Place mint, simple syrup, lime juice and Lemongrass-Mint White Balsamic Vinegar in a wide glass. With a wooden spoon, muddle mint, simple syrup, lemon juice and balsamic vinegar together to form a good syrup, add ice cubes, then pour Rum and club soda, mix. Garnish mint leaves and limes.

SIMPLE SYRUP

- 1 cup (8 ounces) water
- 1 cup granulated sugar

Bring the water to a simmer in a saucepan set over medium-high heat. Add the sugar and stir until it completely dissolves. Remove the pan from the heat. Set aside to cool to room temperature. Pour the syrup into a clean 1-pint bottle, cap it and refrigerate it until needed. Makes 1½ cups and keeps two months or longer in the refrigerator.