



Mojito Recipes

1 serving

1.5 oz. BACARDI rum
12 fresh spearmint leaves
½ lime
2 tbsp. simple syrup (or 4 tsp. sugar)
Top off with club soda

*Muddle mint leaves and lime in tall glass. Cover with simple syrup and fill glass with ice. Add BACARDI rum and club soda; stir well. Garnish glass with lime wedge and sprigs of mint.

6 SERVINGS

9 OZ. BACARDI RUM
8 SPRIGS OF FRESH SPEARMINT LEAVES
3 LIMES
½ LITER CLUB SODA
12 OZ. SIMPLE SYRUP (OR ½ CUP SUGAR)

*Muddle mint leaves and lime in large pitcher. Cover with simple syrup and fill pitcher with ice; Add BACARDI rum and club soda; stir well. Add crushed ice to tall glasses when ready to serve. Garnish glasses with lime wedge and sprigs of mint.

Simple Syrup

2 parts sugar
3 parts water

*Fill Bottle with sugar to the halfway mark. Add hot water up to the start of the bottleneck. Cover the top and shake well.

At this point, the water level will drop. Add a little more water, cover and shake until clear. Store in a cool, dry place. If this is too unwieldy, consider using mojito mint syrup from monin: <http://www.moninathome.com>

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