Strawberry Mojito

Makes 1 drink

Adjust the ingredients to your personal taste. Now all you need is an excuse...

- 1 1/2 tablespoons mint-infused simple syrup (recipe follows)
- 3 large strawberries, hulled and thinly sliced
- 5 fresh mint leaves, more for garnish
- 1.5 ounces (3 tablespoons) light rum
- 1 tablespoon fresh lime juice
- 1/4 cup club soda

In a small bowl or glass, muddle the simple syrup, strawberries, and fresh mint leaves until just fragrant. Add a handful of ice to an old-fashioned glass. Pour the strawberry mixture over the ice. Pour in the light rum and lime juice. Add the club soda. Gently stir the drink. Garnish with a sprig of mint and serve immediately.

Mint-infused simple syrup:

- 1 cup water
- 1 cup granulated sugar
- 1 cup tightly packed fresh mint leaves

In a small saucepan, combine water and sugar and bring to the boil. Stir constantly until sugar dissolves. Remove from the heat and pour syrup over mint leaves. Infuse for 20 minutes. Strain and discard mint and store syrup in the refrigerator.

This recipe came from Minced at www.minced.wordpress.com.