

# EVERBLOSSOM FARM RECIPES

JUNE #1

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## MOJITO

Sure, you could add the spearmint to your iced tea, but we have a better idea. Chill it down in my favorite cocktail – the mojito. This little Cuban beauty is pronounced mo-HEE-to. Use the **spearmint** in your box this week and make one. It could be the most fun you'll ever have with greens.

**Mojito** (Makes one drink)

1 oz. mint-infused simple syrup  
½ lime (cut into 2 wedges)  
2 oz. rum  
Ice  
Lime flavored Perrier or lime seltzer water  
Sprig of spearmint for garnish

To make mint-infused simple syrup

In a medium sauce pan over medium heat, dissolve 1 cup granulated sugar into 1 cup water. When liquid is clear, tear up 10-12 spearmint leaves to release their flavor and add them. Remove from heat and stir. Allow syrup to cool and remove mint leaves.

To make each drink

In a small tumbler glass; add simple syrup; squeeze and add the lime wedges  
Add rum; fill with ice; fill with lime Perrier.  
Garnish with a mint sprig or bits of torn leaves

*Kitchen Notes:* This is my preferred method, but if you're in a pinch you can skip making the simple syrup. Instead, muddle limes and mint leaves in the bottom of the glass with 2 tablespoons sugar and go from there. Keep in mind though, once you make the simple syrup you can store it in the fridge and be ready for spontaneous mojitos.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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