Cocktails and Mocktails: Mojitos!

**Tools**
Collins, Highball, or Tall Glass
Muddler (optional)
Bar Spoon (or any thin, long spoon)
Jigger (or measuring spoons/cup)
Knife
Small Cutting Board
Hand-Held Juicer (we can also use a spoon to juice)
Small Fine Strainer (optional to remove pulp)

**Ingredients**
Cubed Ice (enough to fill glass)
Mint (about 5-10 leaves will do)
1-2 Whole Limes. Limes that are slightly soft with a thinner skin yield the best juice to use in a Mojito. For the alcoholic version, you’ll need at least ¾ oz. For the non-alcoholic version, you’ll need at least 1 ½ oz.
Granulated Sugar or Stevia (1:1 sweetness ratio to sugar). For the alcoholic version, you’ll need at least ¾ oz. For the non-alcoholic version, you’ll need at least 1 ½ oz
Other Fruit (for optional flavoring – a small amount of Strawberries, Raspberries, Blackberries, Pineapple work well)
Sparkling Water (must be chilled before use for maximum carbonation)
1 ½ oz (50 ml bottle OK) of White Rum (for alcoholic version)

*For sparkling water, I recommend Topo Chico brand because of the fine, lasting bubbles. You can find this at a Mariano’s or Cermak Produce.

*For White Rum, I recommend Bacardi, Don Q, Flor de Cana, etc. You can find 50 ml bottles of Bacardi at Jewel-Osco, Mariano’s, and Binny’s.