

Mango Mojito



A great libation for a summer cookout or cocktails on the back deck

Makes 1

1c water

1oz club soda

1c sugar

2oz Captain Morgan Parrot Bay Mango Rum

1/2 lime

1oz Grand Marnier

6 fresh mint leaves

Make a simple syrup by placing sugar in small saucepan. Add water and bring to a boil. Boil, stirring constantly, until sugar has dissolved. Cool completely. Store, tightly covered, in refrigerator indefinitely and use to sweeten iced tea or iced coffee.

Squeeze lime juice into glass. Add mint and crush slightly with the back of a spoon. Add club soda, mango rum, Grand Marnier and 1oz of simple syrup. Stir well. Serve over ice.

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