FEVER-TREE

MIX with the BEST



Gin Mojito

SPARKLING SICILIAN LEMONADE

The classic mojito may be made with rum, but a premium gin is equally up to the task. A gin distilled with the bright, herbaceous, and citrus-forward flavors that make mint and lime such natural partners. This twist on the traditional cocktail also incorporates lemon-flavored soda, adding a touch of sweetness and extra refreshment.

DIFFICULTY: 2

GLASSWARE: COPA

INGREDIENTS

SERVES 1

Premium Gin	2 oz
Fever-Tree Sparkling Sicilian Lemonade	4 oz
Sugar Syrup	2 tsp
Lime wedges	2
Lemon wedge to garnish	1
Mint leaves	10
Mint sprig to garnish	1

METHOD

Step One: Gently tear the mint leaves and place them in the glass.
Step Two: Fill the glass with ice cubes and pour over the gin and sugar syrup.
Step Three: Squeeze over the lime wedges.
Step Four: Stir gently.

Step Five: Top with lemon-flavored soda.

Step Six: Garnish with fresh mint and a lime wedge.