



**COOKING CLASSES**  
AT SUR LA TABLE

**FOCUS SERIES**  
**MIXOLOGY**  
**MOJITO**

WITH SUR LA TABLE CHEF

**MENU:**

**CLASSIC MOJITO**  
**DARK MOJITO**  
**PINEAPPLE BASIL MOJITO**  
**AMANYARA MOJITO**

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Each recipe requires ice, so make sure to have plenty on hand.

## Classic Mojito

- 10 mint leaves
- 1 teaspoon superfine granulated sugar
- 2 ounces white rum
- 2 limes
- About 4 ounces club soda or seltzer water
- 2 mint sprigs for garnish

## The Dark Mojito

- 10 mint leaves
- 2 teaspoons raw, Demerara, or light brown sugar
- 2 ounces dark or spiced rum
- 2 limes
- About 4 ounces club soda or seltzer water
- 2 mint sprigs for garnish

## The Pineapple Basil Mojito

- 10 basil leaves
- 1 cup pineapple cut into 1/2-inch pieces
- 1 teaspoon superfine granulated sugar
- 2 ounces white rum
- 2 limes
- About 4 ounces club soda or seltzer water
- 1 basil sprig for garnish

## The Amanyara Mojito

- 2 ounces light rum
- 2 limes
- 1 teaspoon superfine granulated sugar
- 10 mint leaves
- About 4 ounces club soda or seltzer water
- Lime wheel for garnish
- 2 mint sprigs for garnish

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Paring knife
- Cutting board

## Hand Tools/Gadgets

- Citrus juicer, press, or reamer
- Measuring spoons
- Mise en place bowls (optional)

## Appliances

- Blender

## Barware

- Cocktail shaker
- Muddler
- Jigger or liquid measuring cup
- Fine-mesh strainer

## Glassware

- Pint or Collins glasses

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **All Mojito Recipes**

1. No pre-class prep needed. Make sure you have plenty of ice on hand for the drinks and that you've washed both your herbs and produce.

## CLASSIC MOJITO

**Yield:** 1 cocktail

This cocktail is Summer in a glass. While spearmint is traditional, each variety of mint will lend a slightly different aroma and should be experimented with!

---

*10 mint leaves*

*1 teaspoon superfine granulated sugar*

*2 ounces white rum*

*1 ounce freshly squeezed lime juice*

*Club soda or sparkling water*

*2 mint sprigs for garnish*

---

1. To a cocktail shaker, add mint leaves and sugar, muddle until mint leaves are bruised and fragrant. Add rum, lime juice and a cup of ice. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.

2. Fill a Collins or pint glass halfway with fresh ice. Pour Mojito through a fine-mesh strainer set over the glass and top with club soda. Garnish with mint sprigs.

### **Recipe variations:**

- If you don't feel like getting out your cocktail shaker, the Mojito can be prepared from start to finish in a pint glass, no straining necessary.

## THE DARK MOJITO

**Yield:** 1 cocktail

This is the moody version of the bright mojito. Raw, or Demerara sugar and dark rum give this cocktail notes of molasses, spice and honey while the mint and lime balance it out.

---

*10 mint leaves*

*2 teaspoons raw, Demerara, or light brown sugar*

*2 ounces dark or spiced rum*

*1/2 ounce freshly squeezed lime juice*

*Club soda or sparkling water*

*2 mint sprigs for garnish*

---

1. To a cocktail shaker, add mint leaves and sugar, muddle until mint leaves are bruised and fragrant. Add rum, lime juice and a cup of ice. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.

2. Fill a Collins or pint glass halfway with fresh ice. Pour Mojito through a fine-mesh strainer set over the glass and top with club soda. Garnish with mint sprigs.

### **Recipe variations:**

- If you don't feel like getting out your cocktail shaker, the Mojito can be prepared from start to finish in a pint glass, no straining necessary.

## PINEAPPLE BASIL MOJITO

***Yield:*** 1 cocktail

This drink is so refreshing we recommend making a large batch of the base, then topping each cocktail with fresh club soda as you serve them.

---

*10 basil leaves*

*1 cup pineapple cut into 1/2-inch pieces*

*1 teaspoon superfine granulated sugar*

*2 ounces white rum*

*1 ounce freshly squeezed lime juice*

*Club soda or sparkling water*

*1 basil sprig for garnish*

---

1. To a cocktail shaker, add basil leaves, pineapple and sugar, muddle until basil leaves are fragrant and pineapple is well crushed. Add rum, lime juice and a cup of ice. Top shaker with cap or a glass and shake vigorously until the shaker is cold to the touch.

2. Pour contents of shaker into a fresh pint glass, add a few fresh ice cubes or crushed ice and top with club soda. Garnish with fresh basil sprig.

### ***Recipe variations:***

- Serve this cocktail in a hollowed-out pineapple for a tropical touch. Note, that a pineapple could hold a double recipe of this cocktail, great for sharing.

## AMANYARA MOJITO

***Yield:*** 1 cocktail

This cocktail is named after the Amanyara Resort in Turks and Caicos and looks like no other Mojito out there. The cocktail takes on a beautifully grassy-green color from the puréed mint, and by straining it, the drinker doesn't have to worry about bits of mint getting stuck in their teeth.

---

*2 ounces light rum*

*1 ounce freshly squeezed lime juice*

*1 teaspoon superfine granulated sugar*

*10 mint leaves*

*Club soda or seltzer water*

*Lime wheel for garnish*

*Fresh mint sprigs for garnish*

---

1. To the bowl of a blender, add rum, lime juice, sugar, mint leaves and a heaping cup of ice. Blend until smooth.
2. Fill a rocks glass halfway with crushed or pebble ice. Pour the blended mojito through a fine-mesh strainer set over the rocks glass.
3. Top with club soda and garnish with lime wheel and mint sprigs.

### ***Recipe variations:***

- To give this cocktail a bit more kick, substitute a dry sparkling wine for the soda water.