

Holiday Mojitos (Merry, Merry Mojitos)

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Servings: 12

3/4 cup sugar

3/4 cup water

1 1/2 cups packed mint leaves

6 limes, cut into wedges

2 cups light rum

cracked ice

3 cups champagne (or sparkling wine)

12 springs mint (for garnish)

In a small saucepan, combine the sugar and water. Cook over high heat just until the sugar has dissolved. Let cool to room temperature. (Basically, make simple syrup, using a one-to-one ratio of sugar and water.)

In a large pitcher, combine the sugar syrup with the mint leaves and lime wedges. Muddle well with a wooden spoon. Add the rum and stir well. Strain the drink into another pitcher.

Fill tall glasses with cracked ice. Pour in the drink, filling them about two-thirds full.

Top with champagne. Garnish with the mint sprigs and serve.

Per Serving (excluding unknown items): 144 Calories; trace Fat (0.9% calories from fat); trace Protein; 16g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.