
Pomegranate Mojitos

Cynthia Buff

Nettles Island Cooking in Paradise - 2014

Servings: 12

4 cups pomegranate juice

1 cup (12 limes) fresh lime juice

1 cup chilled simple syrup

2 cups fresh mint leaves

2 limes, sliced

2 cups light rum

ice

chilled club soda

SIMPLE SYRUP

1 cup sugar

1 cup water

Make the simple syrup: In a saucepan, combine the sugar and water. Cook over medium heat for 5 minutes, stirring constantly, until the sugar melts. Chill.

Pour the pomegranate juice, lime juice and Simple Syrup into a large pitcher. Stir in the mint leaves.

Cover and refrigerate overnight.

Strain the mixture through a fine-mesh sieve into a clean pitcher. Stir the rum into the mixture.

Divide among twelve ice-filled glasses. Add a splash of club soda to each.

Garnish with a lime slice.

Beverages

Per Serving (excluding unknown items): 212 Calories; trace Fat (0.8% calories from fat); 1g Protein; 32g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 0 Vegetable; 1 Fruit; 1 Other Carbohydrates.