

Mojitos are a light and versatile drink that pair well with just about any food!



## Prissy Pineapple Mojito

### Hand Crafted Cocktail

Garden grown pineapple  
mint leaves fuse with  
Slow dried pineapple &  
tart lime, sweetened by  
pure cane sugar hand-  
blended with lime zest

Directions: Fill to the 70  
warm water, add 6 oz of yo  
rum (I like 3 yr aged El D  
muddle and put in the refr  
hours to 3 days. The longer  
it sit, the stronger the f  
be. Give it a good shake a  
before you pour over ice.  
club soda to taste.

Alternate: If you like a s  
mojito you can top with Sp  
splash of Malibu for a fus  
colada and mojito.

These are some of my herb gardens where I harvest  
the mint:



