

## Cool mojitos

The secret to a good mojito is lots of fresh mint. Habana Restaurant in San Francisco goes through 100 pounds of mint a week to make 1,000 mojitos. The finest leaves get muddled for the drink; imperfect leaves go into a simple syrup. Levende Lounge, also in San Francisco, crushes even more fresh mint leaves for each drink. Inspired by both recipes, we developed this simplified home-style mojito that follows their minty lead.

### Mojito

In an 8- to 10-ounce glass, combine 20 rinsed fresh mint leaves (each about 1½ in. long) and 2 teaspoons superfine sugar. With a wooden spoon, pound mint leaves with sugar to coarsely crush. Add 4 to 5 tablespoons light rum, 3 tablespoons fresh lime juice; mix well. Fill glass with ice cubes and 4 to 6 tablespoons chilled soda water. Garnish with a sprig of fresh mint.

Makes 1 serving.  
—LINDA LAU  
ANUSASANANAN

