

# Salt and Serenity

## Pineapple Mint Mojito

The Mercer Kitchen in New York City created this recipe. It was recently published in the May 2013 issue of Bon Appetit.

Serves 8

### Pineapple-Mint Purée

3/4 cup sugar

1 cup water

1 cup (packed) fresh mint leaves

1/4 pineapple, peeled, cored, cut into 1-inch pieces (about 1 1/2 cups)

### Assembly

1/4 pineapple, peeled, cored, cut into 1-inch pieces (about 1 1/2 cups)

4 limes, each cut into 8 wedges, divided

1/2 cup (packed) fresh mint leaves

2 cups light rum

Club soda (for serving)

1. Bring sugar and water to a boil in a small saucepan, stirring to dissolve sugar. Remove from heat, add mint, and let cool completely.
2. Meanwhile, place pineapple in a blender and purée until smooth.
3. Strain mint syrup through a fine-mesh sieve into pineapple purée and pulse to combine. Transfer to a jar, cover, and chill. This will keep for 3 days in the fridge.
4. For each cocktail, muddle 2 pieces of pineapple, 3 lime wedges, and 1 tablespoon mint leaves in a cocktail shaker until lightly crushed.
5. Add 2 ounces rum and 2 ounces pineapple-mint purée to cocktail shaker, fill with ice, cover, and shake until outside of shaker is frosty, about 30 seconds.
6. Pour drink into a highball glass (do not strain) and top off with club soda. Garnish with a lime wedge and serve with a straw.

