

Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Pineapple-Yuzu Mojito

MAKES 1 DRINK

5 fresh mint leaves

3 1-in. pineapple cubes

½ oz. fresh lime juice

2 oz. white rum or citrus rum

¾ oz. Yuzu Syrup

2½ oz. soda water

1 lime wedge and 1 sugarcane stick for garnish

INSTRUCTIONS

1. Yuzu Syrup: In a small pitcher, stir ¼ cup hot water, ¼ cup sugar, and 1 Tbsp yuzu juice together until the sugar is dissolved. Makes enough for six drinks.
2. In a Collins glass, muddle the mint and pineapple cubes with the lime juice. Add the rum, yuzu syrup, and ice, then stir to combine. Top up with the soda water and briefly stir again. Garnish with the lime wedge and sugarcane stick.

Note: Sugarcane sticks are pieces of sugarcane that have been peeled and sliced into thin strips. They're found in the Caribbean and anywhere else sugarcane grows, and they can also be ordered online. If preferred, skip the sugarcane stick and garnish your mojito with a bouquet of mint.