



Blueberry Mojito

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

6 mint leaves (more for garnish)
¼ cup blueberries (more for garnish)
4 tablespoons white rum
2 tablespoons O&V **Blueberry vinegar** *
1 tablespoon sugar syrup (less or more to taste)
3-4 oz seltzer water or club soda
Ice

Preparation

In a cocktail shaker, muddle the mint leaves. Add the blueberries and muddle again till the berries are well smashed and releasing their juices.

Add the rum, vinegar, sugar syrup and fill the cocktail shaker with ice. Shake well until chilled.

Add ice to a glass, and strain the liquid from the cocktail shaker into the glass. Top off with seltzer or club soda and garnish with blueberries and mint sprigs

Serves 1

Active time: 5 minutes Total Time: 5 minutes

Chef Tip

If making this for a group, just multiply the ingredients by the number of drinks you plan to serve. Carefully muddle the blueberries and mint in a pitcher, add the sugar, vinegar, rum and stir well. Just before serving, add the ice and club soda and stir well. This version might have some pulp from muddling the berries.

Notes

* **Blueberry Vinegar** adds wonderful layers of berry flavor along with mild acidity and is an integral part of this recipe. You can make a blueberry shrub to use instead, just email me for the recipe for that.

Feel free to change out the berries to raspberries with [Raspberry Vinegar](#) or blackberries with [Blackberry Vinegar](#).

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Drinks, Vegan, Vegetarian, Gluten Free, Dairy Free, Cocktail, Shrub, Blueberry Vinegar, Mojito, Mint, Rum