



Thai Ginger Lemon Grass Mojito

Yield: 1 – 8 oz Cocktail

INGREDIENTS	MEASUREMENTS
Thai Simple Syrup	
Water	½ cup
Sugar	½ cup
SupHerb Farms Fresh Frozen Ginger Puree	2 Tbsp
SupHerb Farms Fresh Frozen Lemon Grass	2 Tbsp
SupHerb Farms Fresh Frozen Spearmint	2 Tbsp
Thai Ginger Lemon Grass Mojito	
Thai simple syrup	2 oz
Light rum	2 oz
Club soda	4 oz
Ice	16 cubes
Sugar (to rim glass)	½ tsp

THAI SIMPLE SYRUP PREPARATION

1. Place all ingredients in a pot over medium heat.
2. Stir until the sugar melts.
3. Remove from heat, cover and steep for 30 minutes.
4. Strain to remove leaves.
5. Refrigerate for 1 hour.

Note: The simple syrup can be stored in the refrigerator for up to 2 weeks.

THAI GINGER LEMON GRASS MOJITO PREPARATION

1. Place Thai simple syrup, rum, club soda and ice in a cocktail shaker.
2. Shake well.

TO SERVE

Pour into a sugar rimmed martini glass and serve.

CHEF'S NOTES

For a refreshing mocktail, exclude the rum.