

Fresh Peach Mojito

Serves 10 : ~30 minutes : recipe by Jackie Mills

Ingredients:

- 3 cups ripe peaches, peeled & roughly chopped (about 1 pound)
- 1 tsp lime zest
- 1 cup fresh lime juice (about 4 large limes)
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup packed mint leaves
- 2 cups white rum*
- 4 cups club soda, chilled
- Crushed ice
- Mint sprigs for garnish

Instructions:

- Place peaches in a blender or food processor; process until smooth.
- Press peach puree through a fine sieve into a bowl; discard any solids.
- Combine lime zest, lime juice, sugar, & mint in a large pitcher; crush juice mixture with the back of a long wooden spoon.
- Add peach puree & rum to the pitcher, stirring until sugar dissolves.
- Stir in club soda* & serve over crushed ice.
- Garnish with mint sprigs, if desired.

recipe notes:

- We used a darker rum & it still worked great!
- When prepping ahead of time to serve a group, I would recommend waiting to add the club soda until the last minute. What we did was pour the soda water into each glass about halfway & then topped with the peach mixture. That way the drink is extra fresh.