

## A Festive Twist: Christmas Mojito

Why You'll Love This Festive Cocktail



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### INGREDIENTS

: 2 oz white rum 1 oz fresh lime juice 1/2 oz simple syrup 6-8 fresh mint leaves 2-3 fresh cranberries Club soda or sparkling water Ice cubes Lime wedge (for garnish) Fresh mint sprig (for garnish)

### DIRECTIONS

1. Instructions:
2. In a glass, muddle the fresh mint leaves and cranberries with the lime juice and simple syrup.
3. Add : Ice and Rum:
4. Fill the glass with ice. Add the white rum and stir to combine.
5. Top with club soda or sparkling water for some fizz.
6. Garnish with a lime wedge and a sprig of fresh mint.
7. Sip and enjoy your festive : Christmas Mojito!
8. Tips for the : Perfect Christmas Mojito
9. Fresh : Ingredients:
10. Use fresh mint leaves and lime juice for the best flavor.
11. Simple : Syrup:
12. Make your own simple syrup by dissolving equal parts sugar and water in a saucepan over low heat.
13. Muddling : Technique:
14. Gently muddle the mint leaves and cranberries to release their flavors without crushing them.
15. Ice : Matters:
16. Use plenty of ice to keep your mojito chilled and refreshing.
17. Add a festive touch with a sugared rim or a few extra cranberries.
18. Cheers to a refreshing and holiday-inspired twist on a classic mojito!

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Original recipe: <https://chefmaniac.com/a-festive-twist-christmas-mojito/>