

Wicked Black Mojito: Your New Favorite Halloween or Gothic Party Cocktail

The Black Mojito: Dark & Mysterious Twist on the Classic Cocktail



Black Mojito

Ingredients:
2 oz white rum 🍸
1 oz lime juice 🍋

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INGREDIENTS

Swaps and Notes:

Charcoal: Ensure you are using food-grade activated charcoal powder. A little goes a long way to achieve the black color. A word of caution: Activated charcoal can interact with certain medications (e.g., birth control, prescription drugs) by absorbing them. If you are on medication, consult your doctor or consider omitting the charcoal for a classic Mojito, or switch to a dark food dye, though the charcoal gives the best opaque black.

Rum: You can use a dark rum for a deeper flavor profile, but white rum is traditional and allows the black color to stand out more.

Sweetener: Swap the sugar for 1/2 oz of simple syrup (equal parts sugar and water, heated until dissolved) for quicker blending. You can also use a sugar substitute if preferred.

Mocktail Version: Omit the rum and add an extra splash of soda water or use a neutral-flavored sparkling tonic water. The black color still makes it feel special! For a classic non-alcoholic beverage option, try my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).

Instructions:

Muddle the Base: In a sturdy highball or Mojito glass, combine the mint leaves, sugar, and fresh lime juice. Gently muddle them together. You want to bruise the mint to release its oils, but don't

shred it.

Add the Rum and Charcoal: Pour in the white rum and add the activated charcoal powder. Stir vigorously using a spoon or stirrer until the charcoal is completely dissolved and the mixture is uniformly black.

Add Ice and Top: Fill the glass nearly to the top with ice cubes. Top the drink with soda water (or club soda).

Garnish and Serve: Give the drink a quick, gentle stir to combine the soda water. Garnish with a lime wheel and a fresh mint sprig.

DIRECTIONS

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SWAPS & NOTES

White Rum 2 oz A good quality white or silver rum is best.
Lime Juice 1 oz Freshly squeezed is non-negotiable for the best flavor!

Activated Charcoal 1 tbsp Food-grade powder is essential for the black color.

Sugar 2 tsp Adjust to your taste, or use simple syrup for easier dissolving.

TIPS FOR SUCCESS

Fresh Lime Juice is Key: Bottled lime juice will make your drink taste flat and synthetic.

Always use freshly squeezed lime juice for the vibrant, tangy flavor essential to any Mojito.

Muddle Gently: Over-muddling the mint can release bitter chlorophyll, which will ruin the flavor.

Just a few gentle presses until you can smell the mint is all you need.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/wicked-black-mojito-your-new-favorite-halloween-or-gothic-party-cocktail/>