

## Blueberry Mojito Mocktail Recipe: A Refreshing and Fruity Non-Alcoholic Drink

The Blueberry Mojito Mocktail stands out for several reasons:



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup fresh blueberries
- 1/4 cup fresh mint leaves
- 2 limes, juiced
- 2 tablespoons honey or agave syrup (adjust to taste)
- 2 cups sparkling water or club soda
- Ice cubes
- Extra mint leaves and blueberries for garnish

### DIRECTIONS

- Muddle the Ingredients:** In a large glass or pitcher, add the fresh blueberries and mint leaves. Using a muddler or the back of a spoon, gently press down to release the juices and oils. Be careful not to over-muddle, as you want to keep some whole blueberries for texture.
- Add Lime Juice and Sweetener:** Pour in the freshly squeezed lime juice and honey or agave syrup. Stir well to combine all the flavors. Taste and adjust the sweetness if necessary.
- Mix in Sparkling Water:** Slowly add the sparkling water or club soda to the mixture. Stir gently to combine, ensuring you don't lose the fizz.
- Serve Over Ice:** Fill glasses with ice cubes and pour the Blueberry Mojito mixture over the ice. Garnish with extra mint leaves and a few whole blueberries for a beautiful presentation.

### TIPS FOR SUCCESS

**Use Fresh Ingredients:** The fresher your blueberries and mint, the better your mocktail will taste.

If possible, use organic produce for the best flavor.

**Experiment with Flavors:** Try adding a splash of coconut water for a tropical twist or a few slices of jalapeño for a spicy kick.

**Make It Ahead:** You can prepare the muddled mixture in advance and store it in the fridge.

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

Original recipe: <https://chefmaniac.com/blueberry-mojito-mocktail-recipe-a-refreshing-and-fruity-non-alcoholic-drink/>