

Refreshing Strawberry Mojito Recipe Perfect for Summer Sipping

Why This Recipe Is Special to Me



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10 min

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INGREDIENTS

6-8 fresh strawberries, hulled and sliced
10-12 fresh mint leaves
1 lime, cut into wedges
2 tablespoons granulated sugar (or to taste)
3 ounces white rum
1 cup club soda (or sparkling water)
Ice cubes
Extra mint sprigs and strawberry slices for garnish (optional)

DIRECTIONS

- 1. Muddle the : Fruit and Mint:** In a sturdy glass or cocktail shaker, combine the sliced strawberries, mint leaves, lime wedges, and sugar. Use a muddler or the back of a spoon to gently mash the ingredients together. This releases the juices and oils, creating a flavorful base. **Tip:** Don't over-muddle the mint-it can become bitter if bruised too much.
- 2. Add the : Rum:** Pour in the white rum and give the mixture a good stir to combine all the flavors. I like to let it sit for a minute or two to let the mint infuse the liquid.
- 3. Fill the : Glass:** Fill two glasses with ice cubes. Strain the muddled mixture evenly into each glass. If you like a bit of texture, you can skip straining and pour everything in.
- 4. Top with : Club Soda:** Add club soda to each glass until full. Stir gently to mix. For a sweeter drink, use lemon-lime soda instead of club soda.
- 5. Garnish and : Serve:** Garnish with a sprig of mint and a strawberry slice on the rim. Serve immediately and enjoy!

SWAPS & NOTES

Chips and Guacamole: The creamy, spicy dip is a perfect match for the mojito's cool, minty flavor.

FAQs (From My Kitchen to Yours) Can I make this ahead of time?

You can muddle the fruit, mint, and sugar ahead of time and store it in the fridge for up to 4 hours.

Just add rum, ice, and soda when ready to serve.

TIPS FOR SUCCESS

Use Ripe Strawberries: The riper the berries, the sweeter and more flavorful your mojito will be.

If strawberries are out of season, frozen ones can work in a pinch—just thaw them first.

Make It a Mocktail: Skip the rum and add a splash of extra club soda or a bit of fruit juice for a delicious non-alcoholic version.

Try Other Fruits: Swap strawberries for raspberries, blackberries, or even mango for a fun twist on the classic recipe.

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