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Mojito Reinvented

Coco Mojo

1 ⅓ fl oz (40 ml) ginger ale
1 ⅔ fl oz (50 ml) coconut rum liqueur
½ fl oz (15 ml) lime juice
⅓ fl oz (10 ml) sugar syrup (see *Sugar Syrups* below)
6 mint leaves

A tasty twist with a coconut flavor. Place the mint, sugar syrup, and lime juice in a highball glass. Press the mint gently with the back of a spoon to release the flavor. Add the coconut rum liqueur and fill the glass with crushed ice. Churn for 5-10 seconds. Add the ginger ale and top with crushed ice. Garnish with a mint sprig and slice of fresh ginger.

Sugar Syrups

These mostly help to balance the sweetness of the drink, although they do have subtly different flavors, so swapping them will affect the overall taste.

Simple Sugar Syrup

This one's a cocktail-making staple – you'll see it in many recipes.

1. Combine 1.5 parts superfine sugar with 1 part boiling water.
2. Stir until the sugar has dissolved completely.