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## **Mojito Reinvented**

### **Mango Mojito (Lose the Booze)**

1 ⅓ fl oz (40 ml) ginger beer  
1 ⅓ fl oz (40 ml) pineapple juice  
⅔ fl oz (20 ml) lime juice  
⅔ fl oz (20 ml) mango syrup (see *Fruit Syrups* below)  
8 mint leaves

A fruity mocktail twist on the classic. Place the mint, mango syrup, and lime juice in a highball glass. Press the mint gently with the back of a spoon to release the flavor. Add the pineapple juice, fill the glass with crushed ice, and churn for 5-10 seconds. Add the ginger beer and top with crushed ice. Garnish with a mint sprig.

### **Fruit Syrups**

Cocktails in this book use a variety of fruit syrups, such as mango, raspberry, cherry, and passion fruit. These add both sweetness and flavor to the drink. The recipe for all of these is the same.

1. Add 1 part ripe fruit and 2 parts sugar syrup (see *Sugar Syrups* below) to a blender.
2. Blend until smooth.
3. If the fruit has pips or seeds, strain before use.

### **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.

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