

# Entertaining Ideas

## Mojito Causing A Stir With Cocktail Lovers

(NAPSA)—One drink topping requests at the trendiest bars captures the sizzling spirit and sunny flavors of Cuba.

Riding the *Nuevo Latino* cuisine trend and popularized by recent appearances on television shows such as “Sex and the City” and ABC’s “The View,” the Mojito cocktail is the new “It drink,” quickly becoming one of the most popular to hit American pop culture in years.

Invented by Cuban farmers, the Mojito contains sugar, lime, rum and fresh mint leaves crushed with a “muddler,” which resembles a small baseball bat.

Gaining popularity at hip bars and clubs, the Mojito is poised to take the country by storm, as more people discover the minty-citrus taste of this cooling cocktail.

It can be easier to mix your own Mojitos and enliven entertaining options with a Mojito Set, such as one created by Bradshaw International.

The set contains four clear acrylic highball glasses with translucent green accents, a clear acrylic drink shaker top and lime juicer, an authentic wood “muddler,” a two-tablespoon sugar measure and four stir sticks. It can be found at better homeware stores such as Target and Bed Bath & Beyond.

*To mix each Mojito you'll need:*

- 8 to 12 fresh sprigs of mint**
- 2 Tbsp. sugar**



**The Mojito mixes sugar, lime, rum and fresh mint for a refreshing drink that's *muy delicioso!***

- 1 lime or 3 Tbsp. lemon or lime juice**
- Light rum**
- Club soda, chilled**

**Love of Mambo optional**

**In a tall collins glass, add a splash of club soda, mint leaves and sugar. Using a muddler, crush mint leaves until mint aroma is released. Insert a reamer onto top of glass and juice a whole lime into glass.**

**Fill glass with ice and add light rum until glass is approximately  $\frac{3}{4}$  full. Top off with club soda. Place shaker lid onto top of glass and shake thoroughly to mix. Garnish with wedge of lime and serve.**

For more information on the Mojito Set, contact Bradshaw International at 800-421-6290.