

# **Infused Mojito**

recipe from theSpruceEats.com

## **Ingredients**

- 1 lime
- 1 ounce infused honey syrup, more to taste, potency
- 10-15 mint leaves
- 4-6 ounces sparkling water or club soda
- 1 mint sprig, for garnish
- Ice

## **Instructions**

- Cut the limes into wedges (about 4 or 5), reserving one for garnish. Add the remaining wedges along with the honey syrup to a tumbler. Muddle well to release all of the lime juice.
- Add the mint, tearing each leaf into smaller pieces, and muddle gently to release the herbs essence.
- Fill the glass with ice then sparkling water or soda. Add more honey syrup, if desired. Stir well to incorporate the lime and into the ice.
- Garnish with the reserved lime wedge and a sprig of mint.
- Serve and enjoy!

## **Notes**

Makes 1 drink.

To make honey syrup, mix 2 or 3 parts honey with 1 part of water, stirring until it's an even consistency. Thinning it out helps the honey mix better into cold drinks.