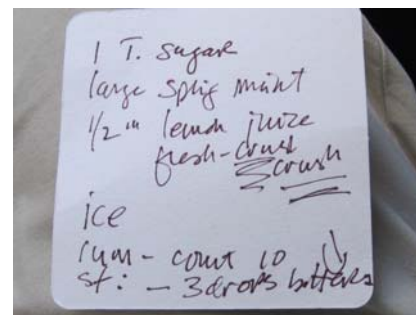


Mix'n Mojito's

at the Hotel Nacional, Havana



Notes taken on a paper cocktail coaster by Soane Traveler Joan Goodwin while she and Birch Coffey learned the technics of the mix and pour from the barman - photos right... Tom Kligerman looking on in anticipation!

Using tall glass:

1 tablespoon of fine sugar

large sprig of mint

1/2 tbs of fresh lime juice

(not lemon as noted in the handwriting...)

using a mortar or handle, crush in the glass

ice cubes

rum (white), pour, counting 1 to 10

splash of sparkling water or club soda

3 drops bitters

rum (dark), pour, counting 1 to 5

place straw in and enjoy!



What makes these special verses other mojito's? Key elements are the bitters and combo of white and dark rums!



Allison Wood giving it a go...

Soane Travels: Havana

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