

YINEPAIR

Best Practices: Less Is More When You're Making Mojitos

Emily Saladino

Illustration By Danielle Grinberg

It's easy to botch Mojitos. Despite having four ingredients and breezy, tropical-island vibes, Mojitos require precision. In a drink with so few components, you'll taste every off flavor, from subpar spirits to from-concentrate citrus.

Like their cousins, the Daiquiris, Mojitos are a combination of rum, lime juice, and a sweetener. Mojitos also involve fresh mint, an herb that seems hardy in the garden but goes from pleasantly muddled to limply lifeless in an instant. Making drinks with raw sugar also presents a challenge. If it isn't properly dissolved, you'll be crunching on crystals with every sip.

We spoke with five bartenders about their tips for making stellar Mojitos. From at-home hacks, to the one bartending technique you should never ever use, here are five dos and don'ts for mastering Mojitos.

Stirring > Shaking

Is it tempting to shake every drink you make dramatically in a stainless steel cocktail shaker, like you're auditioning for a samba band or Tom Cruise's role in "Cocktail"? Of course it is. But that won't do your Mojito any good. Aggressively shaking your drink "could break up the mint," Jonathan Borin, head bartender, **The Fat Radish**, NYC, says. The result is a gritty Mojito with muted flavors.

Instead of using a cocktail shaker, stir yours in its glass with a swizzle. It's easy and elegant, and protects your delicate herbs.

Published: October 18, 2018