

BLUEBERRY MOJITO

Try this tasty and refreshing cocktail from the suggestion box of Joe Pietro, owner of local favorite Hair of the Dog Wine & Spirits in Easton. His Blueberry Mojito made us think of warm summer nights beside the pool or dining “al fresco” in one of the charming towns on the Shore. Easy to make and easy to drink. Enjoy!



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| 10 large mint leaves | 1 1/2 oz. light rum |
| 10 blueberries | 1 oz. fresh lime juice |
| 3/4 oz. simple syrup | 1/2 oz. club soda |

Muddle mint, blueberries and simple syrup in a cocktail shaker. Add ice, rum and lime juice and shake until thoroughly mixed. Strain into an ice-filled glass and top off with club soda.

