



Makes: 2 cocktails
Prep Time: 5 minutes
Total Time: 5 minutes

Ingredients

Lime Sugar Rim:

- Zest of 2 limes
- 1/4 cup granulated sugar
- Pinch of flaky sea salt

Cocktails:

- 2 limes, cut into quarters
- 16 fresh mint leaves
- 2 to 4 tsp granulated sugar (optional)
- 4 tbsp (2 ounces) white rum
- 2 tbsp (1 ounce) coconut rum
- 1/2 cup canned full-fat coconut milk, well stirred
- About 1 cup chilled ginger beer, or enough to top both glasses
- Ice

Instructions

Combine the lime zest, sugar, and a small pinch of flaky sea salt on a shallow plate. Rub a lime wedge around the rims of two glasses, then dip them into the lime sugar mixture. Fill both glasses with ice and set aside.

Add the lime wedges, mint leaves, and optional sugar to a large cocktail shaker. Muddle until the limes release their juice and the mint becomes fragrant. Pour in the white rum and coconut rum, fill the shaker with ice, and shake well. Add the coconut milk and shake again until smooth and creamy.

Strain the mixture evenly between the prepared glasses. Top each cocktail with chilled ginger

Creamy Coconut Mojito with Fresh Lime

beer and gently stir to combine. Garnish with fresh mint sprigs and lime wedges, if desired, and serve immediately.

Chef's Notes:

- Use full-fat canned coconut milk for the richest, creamiest texture.
- If the coconut milk separates as the cocktails sit, simply give them a gentle stir.
- Adjust the sweetness by adding more or less sugar when muddling.
- For mocktails, replace the white rum and coconut rum with 6 tablespoons (3 ounces) of apple cider or apple juice.
- This makes two generously sized cocktails.

Recipe inspired from Half Baked Harvest