

Our State eats

Sponsored by Proof Alliance NC

No-jito

Yield: 1 serving.

Simple Syrup:

- 1 cup water
- 1 cup sugar

Cocktail:

- 5-6 mint leaves
- Lime wedge, plus more (for garnish)
- 2 ounces ArKay Non-Alcoholic Rum
- 1½ ounces lime juice
- ½ ounces simple syrup
- Ice
- Club soda
- Sprig of fresh mint (for garnish)

For the simple syrup: In a small saucepan, combine water and sugar and bring to a gentle simmer over medium heat, stirring until sugar is completely dissolved. Remove from heat and let cool to room temperature before transferring to an air-tight container or squeeze bottle. Syrup will keep up to 1 week in refrigerator.

For the cocktail: Tear mint leaves in half and add to an empty cocktail tin along with one lime wedge, uddle gently to release oil. Add rum, lime juice, simple syrup, and ice, and shake vigorously until outside of tin is very cold. Strain into a Collins glass over fresh ice. Top with club soda and garnish with fresh mint and lime wedge.



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